



EVOLUTIONSERIES

Gas Cooktops

G51

Service Manual



**WARNING:**

ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

**IMPORTANT:**

MAKING ALTERATIONS MAY VOID WARRANTIES AND APPROVALS.

This manual is designed to take a more in depth look at the Blue Seal Gas Cooktops for the purpose of making the units more understandable to service people.

There are settings explained in this manual that should never require to be adjusted, but for completeness and those special cases where these settings are required to change, this manual gives a full explanation as to how, and what effects will result.

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Model Numbers Covered in this Specification

G512D-[1]-[2]	2 Open Burners.
G512C -[2]	300 mm Griddle.
G514D-[1]-[2]	4 Open Burners.
G514C-[1]-[2]	2 Open Burners + 300 mm Griddle.
G514B -[2]	600 mm Griddle.
G516D-[1]-[2]	6 Open Burners.
G516C-[1]-[2]	4 Open Burners + 300 mm Griddle.
G516B-[1]-[2]	2 Open Burners + 600 mm Griddle.
G516A -[2]	900 mm Griddle.
G518D-[1]-[2]	8 Open Burners.
G518C-[1]-[2]	6 Open Burners + 300 mm Griddle.
G518B-[1]-[2]	4 Open Burners + 600 mm Griddle.
G518A-[1]-[2]	2 Open Burners + 900 mm Griddle.

[1] - Open Burner Options;

- F - With Flame Failure Protection.
- PF - With Pilot and Flame Failure Protection.

[2] - Base Stand Options;

- B - Bench Mount.
- CB - Cabinet Base (excluding G512 series).
- LS - Leg Stand (excluding G512 series).
- RB - Refrigerated Base (G516 and G518 series only).

Gas Supply Requirements - Non UK Models

	Natural Gas	LP Gas (Propane)
Input Rate (N.H.G.C.) - each Open Burner	28 MJ/hr (26,540 Btu/hr)	28 MJ/hr (26,540 Btu/hr)
- each 300 mm Griddle Section	21 MJ/hr (19,900 Btu/hr)	21 MJ/hr (19,900 Btu/hr)
Supply Pressure	1.13 - 3.40 kPa (4.5" -13.5" w.c.)	2.75 - 3.40 kPa (11" -13.5"w.c.)
Burner Operating Pressure	0.95 kPa (*) (3.7" w.c.)	2.6 kPa (*) (10.0" w.c.)
Gas Connection (G512)	½" BSP male thread	
Gas Connection (G514/6/8)	¾" BSP male thread	

* - The burner operating pressure is to be measured at the manifold test point with two burners operating at full setting. The operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when converting between gases, if required. (Refer to the 'Gas Conversion' section for details).

1 Specifications

Gas Supply Requirements - UK Models Only

Appliance Classification

Category: II_{2H3P}.
Flue Type: A₁.

		Natural Gas (G20)		Propane (G31)	
		Open Burner (each)	Griddle (each 300mm section)	Open Burner (each)	Griddle (each 300mm section)
Heat Input (nett)	Nominal	6.5 kW	5.5 kW	6.5 kW	5.5 kW
	Reduced	1.75 kW	1.85 kW	1.75 kW	1.95 kW
Gas Rate (nett)	Nominal	0.69 m ³ /hr	0.58 m ³ /hr	0.51 kg/hr	0.43 kg/hr
	Reduced	0.19 m ³ /hr	0.20 m ³ /hr	0.14 kg/hr	0.15 kg/hr
Supply Pressure		20 mbar		37 mbar	
Burner Operating Pressure		9.5 mbar (*)		26 mbar (*)	
Gas Connection (G512)		½" BSP male thread			
Gas Connection (G514/6/8)		¾" BSP male thread			

* - The burner operating pressure is to be measured at the manifold test point with two burners operating at full setting. The operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when converting between gases, if required. (Refer to the 'Gas Conversion' section for details).

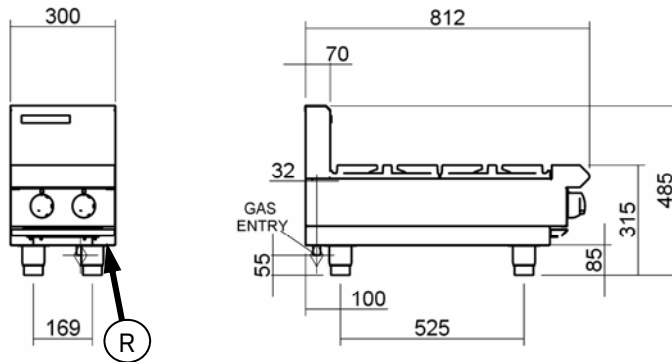
Injector Sizes

		Natural. Gas	LP Gas (Propane)
Open Burner	Main Burner Injectors (Non-UK)	Ø 2.45 mm	Ø 1.50 mm
	Main Burner Injectors (UK Only)	Ø 2.30 mm	Ø 1.40 mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10 mm	Ø 1.30 mm
	Pilot Burner	0.35	0.23

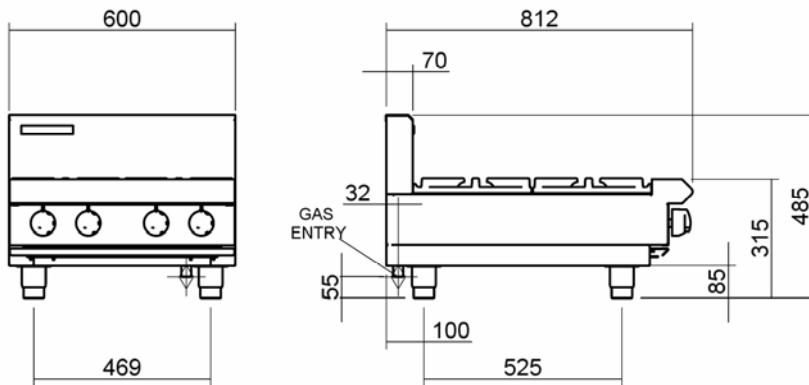
Dimensions for Bench Models

G512-B

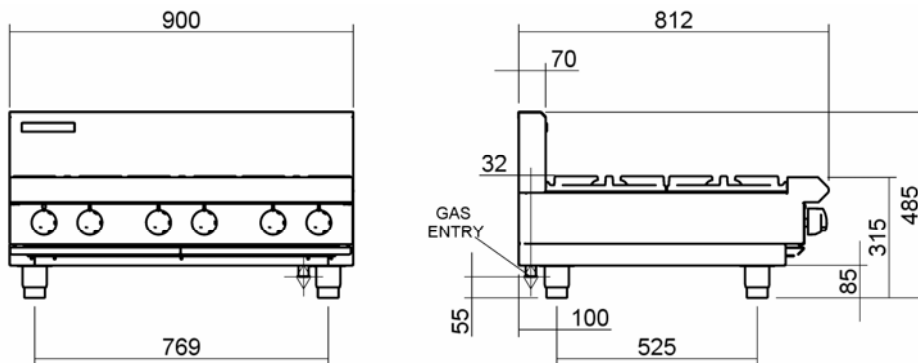
(R) = Rating Plate Location for this option.



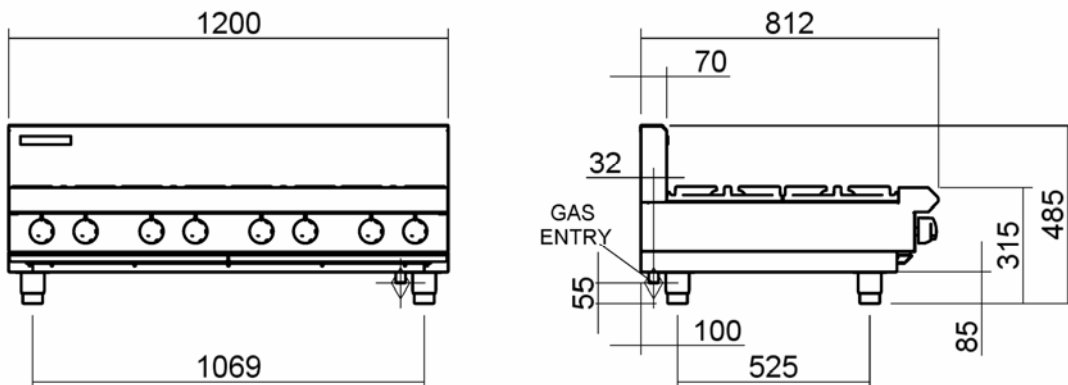
G514-B



G516-B



G518-B



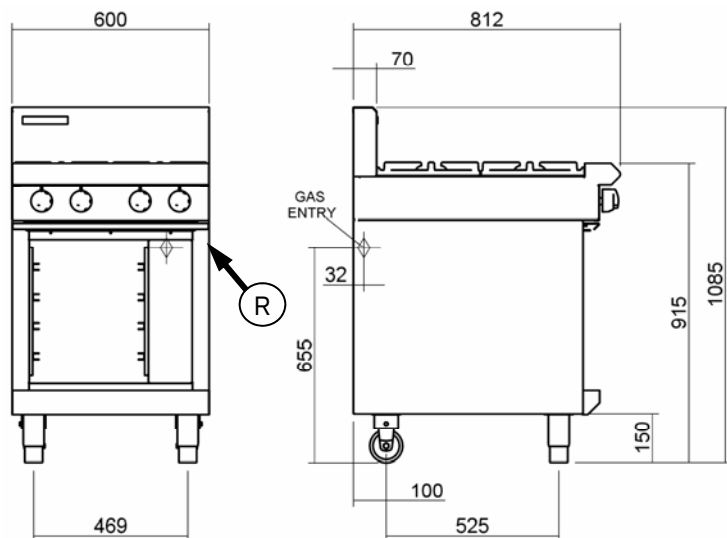
1 Specifications

Dimensions for Cabinet Base Models

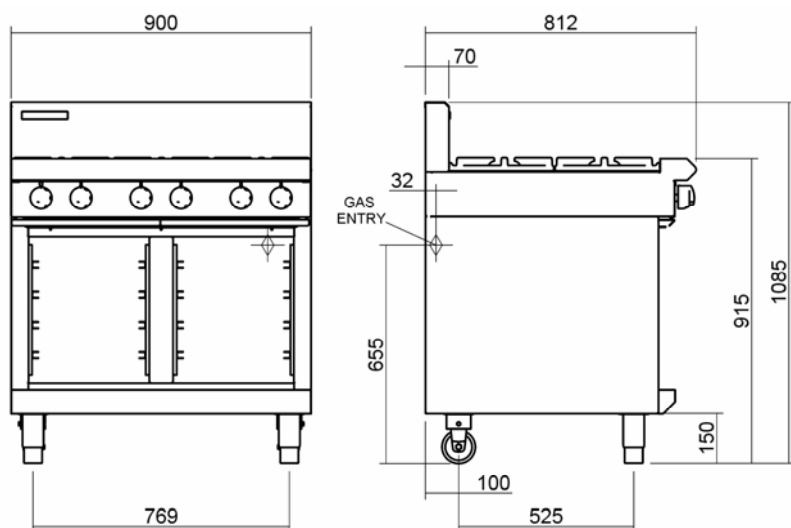
G512 models - not available in Cabinet Base option.

G514-CB

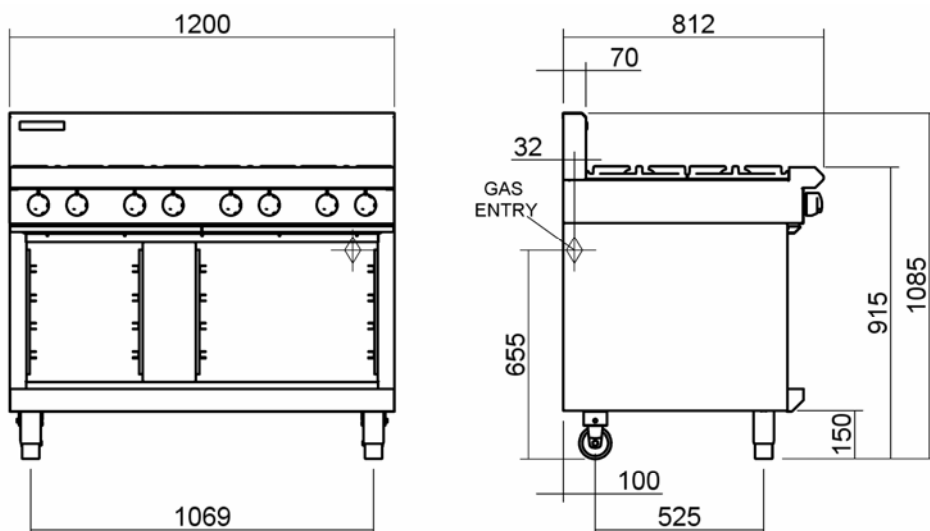
(R) = Rating Plate Location for this option.



G516-CB



G518-CB

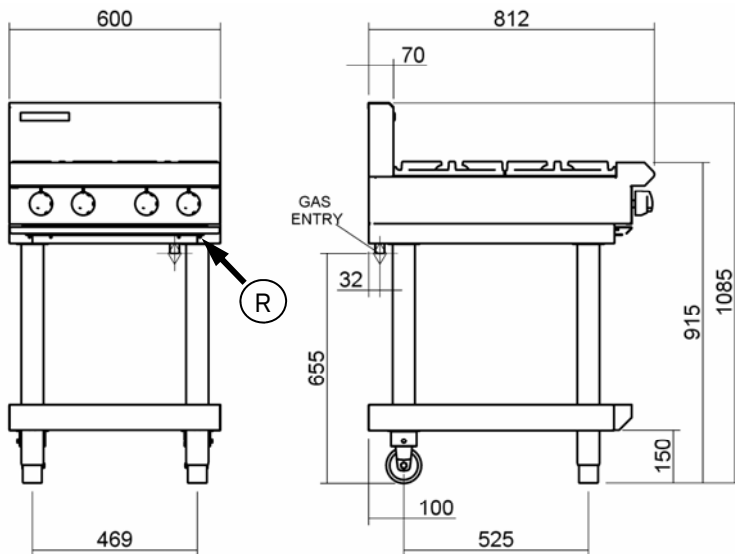


Dimensions for Leg Stand Models

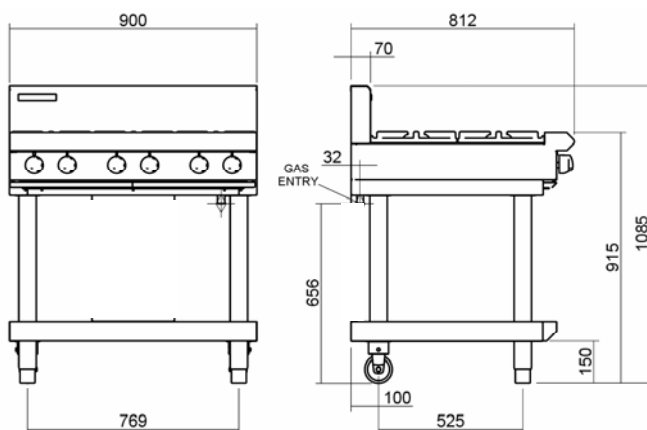
G512 models - not available in Leg Stand Base option.

G514-LS

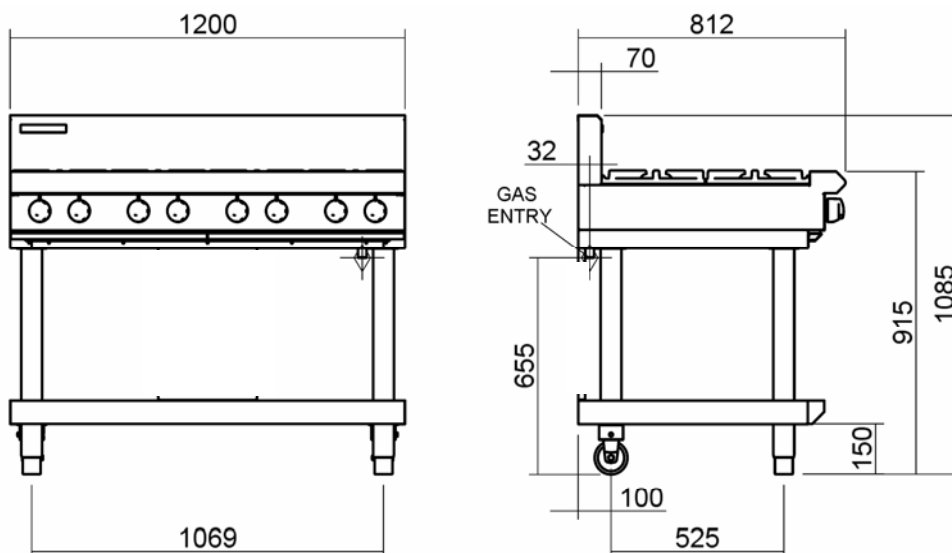
(R) = Rating Plate Location for this option.



G516-LS



G518-LS



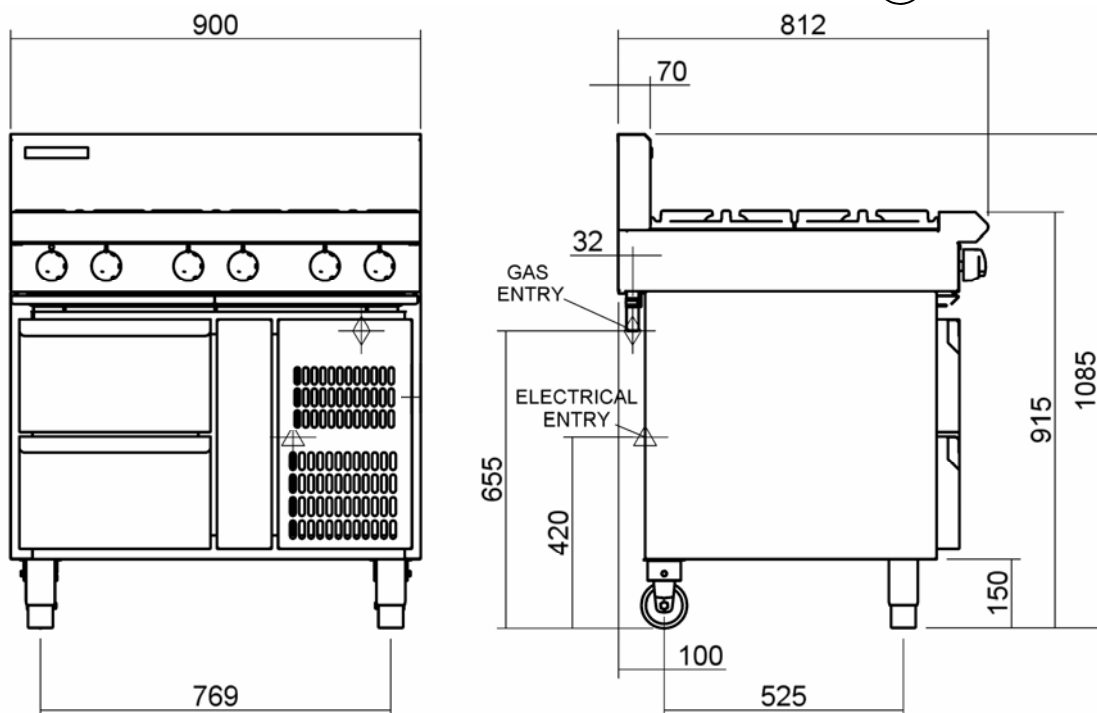
1 Specifications

Dimensions for Refrigerated Base Models

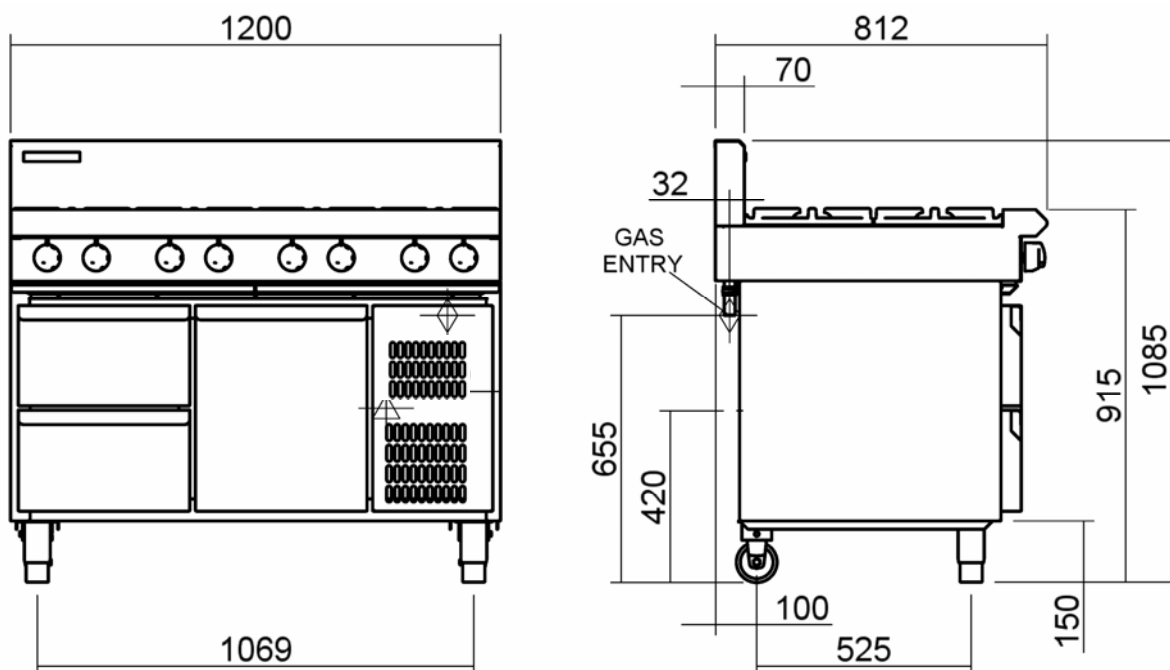
G512 and G514 models - not available in Refrigerated Base option.

G516-RB

(R) = Rating Plate Location for this option.

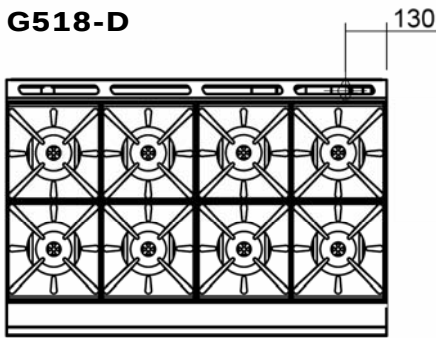


G518-RB

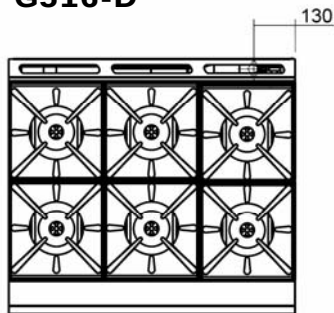


Cooktop Options

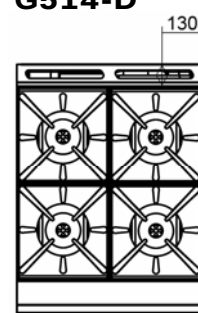
G518-D



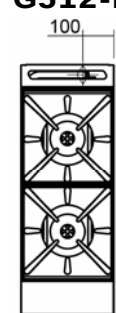
G516-D



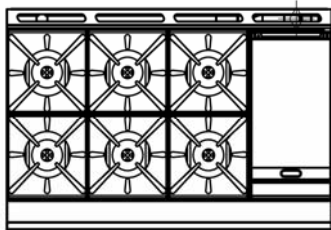
G514-D



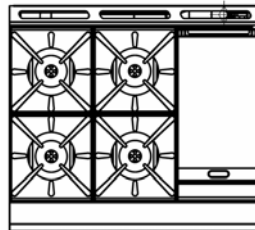
G512-D



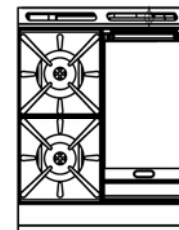
G518-C



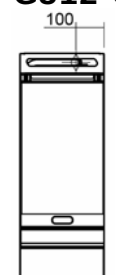
G516-C



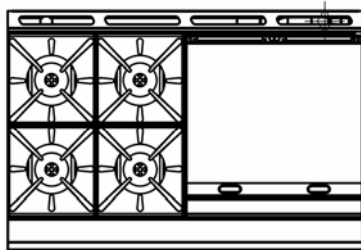
G514-C



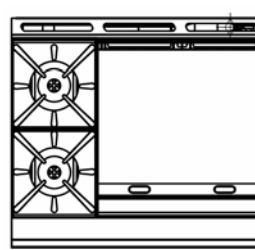
G512-C



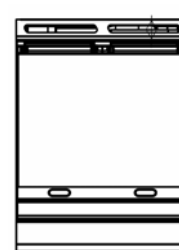
G518-B



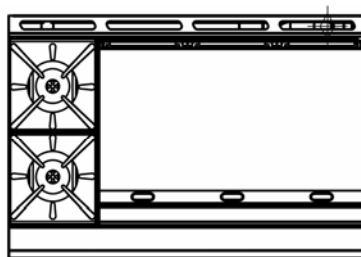
G516-B



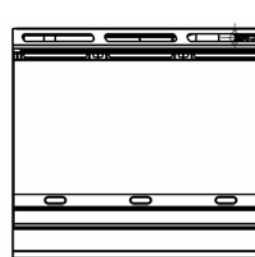
G514-B



G518-A



G516-A



NOTE:

- G512 models are only available in Bench Model (-B) option.
- G514 models are available in Bench Model (-B), Cabinet Base (-CB), or Leg Stand (-LS) model options.
- G516 and G518 models are available in Bench Model (-B), Cabinet Base (-CB), Leg Stand (-LS), or Refrigeration Base (-RB) model options.

For the Refrigeration Cabinet Specifications and Dimensions refer to the Refrigeration Cabinet Installation and Operation Manual (Part No. 229093) supplied with the appliance.

2 Installation

Installation Requirements

NOTE:

- It is most important that this Cooktop is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.
- This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.

Blue Seal Cooktops are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

AUSTRALIA:	- AS5601	- Gas Installations.
NEW ZEALAND:	- NZS5261	- Gas Installation.
UNITED KINGDOM:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440 1 & 2	- Installation Flueing & Ventilation.
IRELAND:	- IS 820	- Non - Domestic Gas Installations.

Installations must be carried out by qualified service persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the Rating Plate attached to the underside of the R/ H side, front Cooktop lower trim, for Bench, Cabinet Base and Leg Stand Models. For the Refrigerated Base Models the rating plate is located inside the right hand front panel and can be viewed through the upper grille.

Combustion Air Requirements:				
	G512	G514	G516	G518
Natural Gas (G20)	12m ³ /hr	24m ³ /hr	36m ³ /hr	48m ³ /hr
LPG/Propane (G31)	12m ³ /hr	25m ³ /hr	38m ³ /hr	50m ³ /hr

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.
2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Never directly connect a ventilation system to the appliance flue outlet.
4. Position the appliance in its approximate working position.
5. All air for burner combustion is supplied from underneath the appliance. The legs must always be fitted and no obstructions placed on the underside or around the base of the appliance, as obstructions will cause incorrect operation and/or failure of the appliance.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

	Combustible Surface	Non Combustible Surface
Left / Right hand side	250 mm (*)	0 mm
Rear	50 mm	0 mm

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

- * Side clearances can be 50 mm when the adjacent surface is at least 100 mm below the cooking surface.

Assembly

NOTE:

- All Models are delivered completely assembled. No further assembly is required, with the exception of all Leg Stand Models (G514-LS, G516-LS G518-LS), these will require assembly. Refer to the information below for assembly instructions.
- This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection' section.

Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

Bench Models

1. Check that all the feet (and castors) are securely fitted.
2. Adjust the feet to make the Cooktop steady and level.

2 Installation

Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED PERSON.

1. Blue Seal Cooktops do not require electrical connection, as they function totally on the gas supply.
2. It is essential that the gas supply is correct for the Cooktop to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-
 - a. **Gas Type** the appliance has been supplied for is shown on a coloured stickers located above the gas entry point and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.
 - b. **Supply Pressure** required for this appliance is shown in the 'Specifications' section of this manual. Check the gas supply to ensure that adequate supply pressure exists.
 - c. **Input Rate** of this appliance is stated on the Rating Plate and in the 'Specifications' section of this manual. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible, to give maximum supply volume.

3. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG and is already converted ex-factory to the gas type labelled beside the gas connection point. The regulator outlet pressure is fixed ex-factory and it is NOT to be adjusted.

For G512C-B and G512D-B models, the connection to the appliance is ½" BSP male thread.

For all other models, the connection to the appliance is ¾" BSP male thread.

(Refer to the "Specifications" section for the gas supply location dimensions).

All models - the regulator supplied has ¾" BSP F/F connections.

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the appliance is level and at the correct height.
5. Connect the gas supply to the appliance. A suitable joining compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.

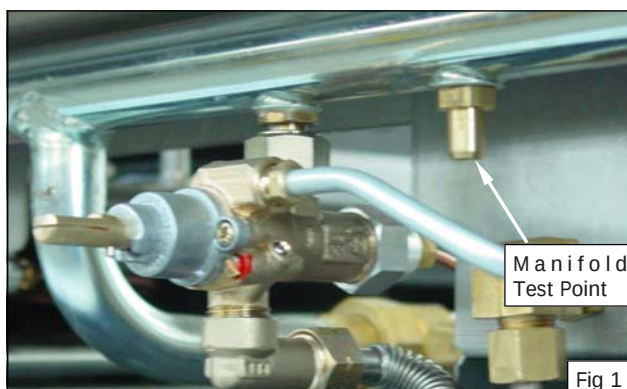
WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

7. Check that the gas operating pressure is as shown in 'Specifications' section.

NOTE: The operating pressure to be measured at the manifold test point and with 2 burners operating at the 'High Flame' setting.

8. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
9. Turn on the gas supply and the appliance.
10. Verify that the operating pressure remains correct.



Commissioning

Before leaving the new installation;

Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.

- Lighting the Griddle.
- Light the Open Burners. (F - Option).
- Light the Open Burners. (PF - Option).
- Check the Low Fire burner operation.

Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

This manual must be kept by the owner for future reference and a record of the ***Date of Purchase, Date of Installation*** and ***Serial Number of Appliance*** recorded and kept with this manual. (These details can be found on the Rating Plate;

For Bench, Cabinet Base and Leg Stand Models, the Rating Plate is attached to the underside of the right hand side, front Cooktop lower trim.

For the Refrigerated Base Model, the Rating Plate is located inside the right hand front panel and can be viewed through the upper grille. Refer to the 'Gas Connection' section and the 'Dimensions' section.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

For the Refrigeration Cabinet Installation details refer to the Refrigeration Cabinet Installation and Operation Manual (Part No. 228093) supplied with the appliance.

3 Operation

3.1 Description of controls

Note: A full user's operation manual is supplied with the product and can be used for further referencing of installation, operation and service.

CAUTION

- This appliance is for professional use and is only to be used by qualified persons.
- Only authorised service persons are allowed to carry out installation, servicing or gas conversion operations.
- Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user/operator.



Gas Control Knobs

Griddle & Open Burners with 'PF' Option fitted.

Burner Control

- OFF Position
- ★ PILOT Burner
- △ HIGH Flame
- △ LOW Flame

Piezo Igniter (Griddles Only)

Open Burner 'F' Option Only

- OFF Position
- △ HIGH Flame
- △ LOW Flame

▲ Rear Burner

▼ Front Burner

(Indicators located above the Gas Control Knobs).

3.2 Explanation of Control System

Safety System

The purpose of the safety system is to shut off the flow of gas if the pilot flame goes out. It is comprised of the flame itself, the thermocouple, and the flame failure gas valve.

The pilot flame is lit by holding in the gas control knob, which in turn temporarily pushes the plunger inside the safety valve open and allows gas to flow through. Once the burner is lit, the thermocouple will begin to generate millivolts (after about 10 to 30 seconds of being heated) and will energize the electromagnet inside the gas valve. Once energized the electromagnet holds the plunger inside the gas valve in the open position. The plunger has to have been pushed all the way in for the electromagnet to be able to hold it in place. If the burner flame goes out for some reason, the thermocouple will cool after about 10 to 30 seconds and stop generating millivolts. The electromagnet will then de-energize, and the plunger will snap shut, cutting off the flow of gas.

Detail of each component in the safety system is explained below.

Thermocouple

The thermocouple is a device that generates electricity when heat is applied to the tip.

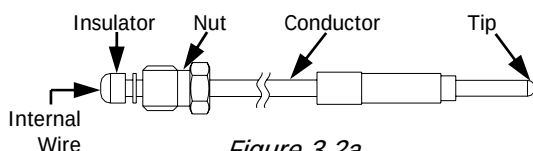


Figure 3.2a

The tip of the thermocouple is located in the pilot burner flame, and the nut at the other end of the thermocouple screws into the back of the gas valve. Inside the copper tubing is a wire which is joined at the tip but insulated from the rest of the tubing. These two parts (the copper tubing and wire) make up the "wiring" for an electrical circuit. When these two dissimilar metals, wire and tip, are heated an electrical voltage is produced. This type of thermocouple generates between 7 and 30 millivolts when heated in the pilot flame.

Electromagnetic Flame Failure Gas Valve

The purpose of the safety valve is to shut off the flow of gas if the pilot flame goes out.

Inside the body of the gas valve is an electromagnet connected to a spring loaded plunger. When the electromagnet is energized, it holds the plunger in, allowing gas to flow through the valve. When the electromagnet is de-energized, the plunger snaps to the closed position, stopping the flow of gas.

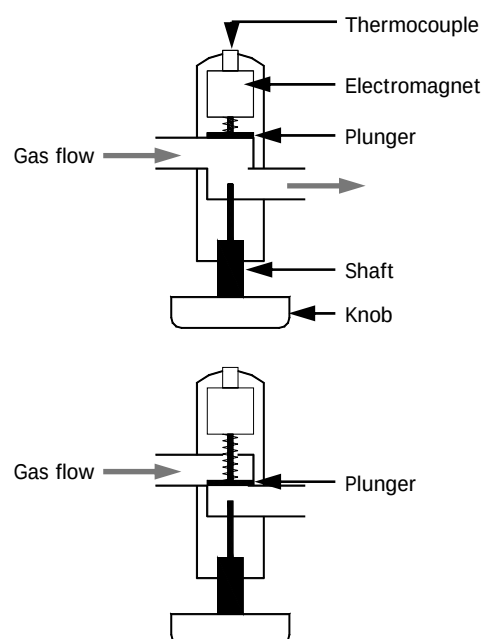


Figure 3.2b

Millivolts are provided to the electromagnet by the thermocouple (not shown) which generates millivolts when heated. The thermocouple screws into a fitting at the back of the gas valve to make an electric connection. By pressing in the gas control knob, the plunger can be temporarily held open while lighting. There's two reasons for this; gas has to flow through the safety valve to make it possible to light the pilot burner, and secondly the plunger has to be pushed all the way in for the electromagnet to hold it in. I.e.; the electromagnet is strong enough to hold the plunger in once there, but is not strong enough to pull it in by itself. Sometimes a problem with the flame not staying lit after releasing the button can be attributed to not pushing the plunger all the way in.

CAUTION:

Always turn off the gas supply before cleaning.

This unit is not water proof.

Do not use water jet spray to clean interior or exterior of this appliance.

4.1 Cleaning Procedure

Routine Maintenance

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Clean the cooktop regularly. A clean cooktop looks better, will last longer and will perform better. Carbonised grease on the surface or between the trivets, griddle plates will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

DO NOT use water on the trivets, burners and griddle plates while these items are still hot as warping and cracking may occur. Allow these items to cool down and then remove for cleaning. The entire trivets, griddle plates and burner caps can be dismantled for cleaning.

NOTE:

DO NOT use abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they could corrode or damage the cooktop.

In order to prevent the forming of rust on the trivets, griddle plate (if fitted) and burners, ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure the griddle plates become dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

To keep your cooktop clean and operating at peak efficiency, follow the procedures shown below:-

After Each Use

Clean the griddle and cooktop castings with a stiff nylon brush or a flexible spatula to remove any build up of carbon.

Daily Cleaning

The grease tray(s) should be checked and emptied frequently to prevent overflow and spillage.

Remove the grease tray(s) while still warm so that the grease is in a liquid state. Empty any grease from the trays and wash thoroughly in the same manner as any cooking utensil.

Remove the griddle plate, burner caps and bases and the trivets and thoroughly clean the splash back and exterior surfaces of the cooktop with hot water, a detergent solution and a soft scrubbing brush.

Dry the cooktop thoroughly with a dry cloth and polish with a soft dry cloth.

Brush the griddle and trivets with a wire brush followed by wiping with a cloth to prevent accumulation of carbon.

Weekly Cleaning

Note:

- If the cooktop usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.
- Ensure that protective gloves are worn during the cleaning process.
- DO NOT use harsh abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they will damage the cooktop, burners and plates.
- DO NOT use water on the trivets, griddle plates and burners while they are still hot as cracking may occur. Allow these items castings to cool and remove for cleaning.
- DO NOT clean the burners in a dishwasher.

Cooking Area

- a) Clean the cooking area using a soft cloth moistened with a mild detergent and hot water solution.
- b) Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
- c) It should not be necessary to remove the splash guards covering the burner manifolds for cleaning purposes. These can be cleaned in situ.
- d) Remove the grease tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush.
- e) Dry the grease tray thoroughly with a dry cloth.

Griddle Plate

Note: In order to prevent the forming of rust on the griddle plate, ensure the detergent or cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the griddle plates become dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

- a) Clean the griddle surface thoroughly with a wire brush or a flexible spatula. If necessary

use a griddle stone or a scotch bright pad on the griddle surface.

- b) A scraper tool can be used for the removal of stubborn carbon and deposits.
- c) Occasionally bleach the griddle plate with vinegar when the plate is cold.
- d) Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
- e) The griddle should be switched on briefly to ensure that the griddle plate becomes dry. A thin smear of cooking oil should be spread over the grates in order to form a protective film.

Trivets and Burners

- a) Remove the trivets from the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the range.
- b) Remove the burner cap and burner bowl (these are a loose fit to the burner) from the top of the gas manifold, taking care not to damage the thermocouple fitted through the manifold splash guard.
- c) The trivets and burners should be cleaned with a mild detergent and hot water solution using a soft bristled brush. Dry thoroughly with a dry cloth.

Trivet Supports

- a) Remove all the trivet supports from the top of the appliance. Take note of the orientation of the trivet support when removing. The trivet support front end side rail profiles are different from the rear end side rail profiles. (*See the Note shown at Item a in 'Re-Fitting the Components to the Range' below*).
- b) The trivet supports should be cleaned with a mild detergent and hot water solution using a soft bristled brush.
- c) Dry the trivet supports thoroughly with a dry cloth.

Stainless Steel Surfaces

- a) With the griddle plates and burners removed, clean the interior and exterior surfaces of the range with hot water, a mild detergent

solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas control valve spindles and can be removed to allow cleaning of the front control panel.

- b) Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
- c) It should not be necessary to remove the splash guards covering the burner manifolds for cleaning purposes. These can be cleaned in situ.
- d) Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.
- e) To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.
- f) Remove the grease tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush.
- g) Dry the grease tray thoroughly with a dry cloth.

- c) Refit the top part of the burner (cast brass) onto the lower portion already fitted to the manifold. This is a loose fit into the lower part of the burner.
- d) Refit the trivets to the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the range.
- e) Refit the grease tray(s) to the range.

Re-Fitting the Components to the Range

- a) Refit the trivet supports to the range, ensuring that the trivet supports are correctly fitted.

Note: It is imperative that the trivet supports are correctly re-fitted to the appliance to ensure that the trivets locate correctly and sit flush and level. NOTE that the trivet support front end, side rail profiles are different at either side and only one of the side rails seat into the cut-out in the range top. where as the rear end of the trivet support side rail profiles are the same and have 2 cut-outs to locate into.

- b) Refit the lower cast portion of the 2 piece burners onto the manifolds protruding through the splash guards, taking care not to damage the thermocouple which is close to the manifold.

Note: The burner bowl (cast item) has 2 locating holes drilled into the base flange, these are to locate the base of the burner to the cap screw on the gas manifold when re-fitting the burner onto the gas manifold.

4.2 Routine Maintenance

G51 BLUE SEAL COOKTOP - MAINTENANCE SCHEDULE

Business Name and Address:	
Date:	Service Report No.
Phone:	Fax:
	Serial No:
Clients Order No.	Serviceman:

Model: G51		✓	Remarks
1	Inspect exterior condition of unit.		
2	Check working gas pressure correct to rating plate.		Pressure _____ kPa
3	Regrease gas cocks (Cooktop / Griddle if fitted).		
4	Inspect thermocouples (cooktop, griddle-if fitted).		
5	Replace all thermocouples (every 12 months)		
6	Inspect injectors are clean and free from blockages.		
7	Check piezo ignition of pilots (griddle-if fitted).		
8	Check pilot flames.		
9	Check for gas tightness.		
10	Check for gas leaks.		
Service Comments:			
Additional work/repairs required:			
Customers approval: Name (print): _____ Title: _____ Customers signature: _____ Date: _____			

Suggestion: Photocopy this form and keep on file for continued use.

5 Trouble-shooting



WARNING:

ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

5.1 Trouble Shooting Chart

Open burners

Fault	Possible cause	Remedy
Pilot won't light (PF fitted burners only)	Gas control knob not being held in.	Hold in button while lighting pilot.
	No gas supply.	Ensure gas is connected and on (bottles not empty).
	Gas pressure too low.	Check gas supply pressure. (Refer specifications section)
	Blocked pilot injector.	Clean or replace pilot injector. (Refer service section 6.2.5)
	Gas control faulty.	Replace. (Refer service section 6.2.4)
Main burners will not light.	Wrong size or blocked injectors.	Replace / clean injectors. (Refer service section 6.2.2)
	Obstruction in burner.	Clean burner.
	Incorrect supply pressure.	Check supply pressure.
	Faulty gas control.	Replace gas control. (Refer service section 6.2.4)
Main burners go out when control knob released.	Releasing knob before thermocouple heated.	Hold control knob in for longer (10 secs) after lighting the burner.
	Pilot too small (PF burners only)	Check gas supply pressure (Refer specifications section)
	Thermocouple incorrectly positioned.	Clean or replace pilot injector (Refer service section 6.2.5)
	Thermocouple faulty.	Reposition correctly.
	Gas valve magnet faulty.	Replace. (Refer service section 6.2.3)
Low fire rate too high.	Incorrect supply pressure.	Replace.
	Low fire adjustment incorrect.	Check supply pressure.
Burner goes out when set to low position.	Incorrect supply pressure.	Adjust. (Refer service section 6.4.2)
	Low fire rate set too low.	Check / adjust pressure.
		Check adjust low fire rate. (Refer service section 6.4.2)

Open burners

Fault	Possible cause	Remedy
Main burner flame incorrect colour (yellow / wavy)	Incorrect gas pressure. Incorrect injector size. Obstruction in burner.	Check supply pressure. Check injector correct size. Inspect burner for obstruction.
Pilot flame small / lazy / yellow. (PF fitted burners only)	Gas pressure too low. Blocked / incorrect size pilot injector.	Check gas supply pressure. (Refer specifications section) Clean or replace pilot injector. (Refer service section 6.2.8)
Pilot goes out when knob released. (PF fitted burners only)	Releasing knob before the thermocouple is heated. Pilot flame too small. (Refer fault:Pilot Flame Small) Thermocouple faulty. (Refer fault diagnosis 5.2.1) Gas magnet faulty. (Refer fault diagnosis 5.2.1)	Hold control in for longer (10 s), see if pilot will stay lit. Correct fault. Replace thermocouple. (Refer service section 6.2.3) Replace gas magnet. (Refer service section 6.2.7)

Griddle burners

Fault	Possible cause	Remedy
Pilot won't light	Gas control knob not being held in.	Hold in button while lighting pilot.
	No gas supply.	Ensure gas is connected and on (bottles not empty).
	Gas pressure too low.	Check gas supply pressure. (Refer specifications section)
	Blocked pilot injector.	Clean or replace pilot injector. (Refer service section 6.2.8)
	Gas control faulty.	Replace. (Refer service section 6.2.12)
Piezo ignitor not sparking.	Short in high tension lead. (Refer fault diagnosis 5.2.2)	Replace lead. (Refer service section 6.2.11)
	Piezo faulty. (Refer fault diagnosis 5.2.2)	Replace piezo. (Refer service section 6.2.14)
Pilot flame small / lazy / yellow.	Gas pressure too low.	Check gas supply pressure. (Refer specifications section)
	Blocked / incorrect size pilot injector.	Clean or replace pilot injector. (Refer service section 6.2.8)
Pilot goes out when knob released.	Releasing knob before the thermocouple is heated.	Hold control in for longer (10 s), see if pilot will stay lit.
	Pilot flame too small. (Refer fault: Pilot Flame Small)	Correct fault.
	Thermocouple faulty. (Refer fault diagnosis 5.2.1)	Replace thermocouple. (Refer service section 6.2.9)
	Gas magnet faulty. (Refer fault diagnosis 5.2.1)	Replace gas magnet. (Refer service section 6.2.13)
Main burners will not light.	Wrong size or blocked injectors.	Replace / clean injectors. (Refer service section 6.2.6)
	Obstruction in burner.	Clean burner.
	Incorrect supply pressure.	Check supply pressure.
	Faulty gas control.	Replace gas control. (Refer service section 6.2.12)

Fault	Possible cause	Remedy
Main burner flame incorrect colour (yellow / wavy).	Aeration setting incorrect.	Adjust aeration. (Refer service section 6.4.4)
	Incorrect gas pressure.	Check supply pressure.
	Incorrect injector size.	Check injector correct size.
	Obstruction in burner.	Inspect burner for obstruction.
Pilot goes out when main burner comes on.	Incorrect gas pressure.	Check supply / adjust pressure. (Refer specifications section)
	Faulty gas control.	Replace gas control. (Refer service section(6.2.12)

5.2 Fault diagnosis

5.2.1 Pilot goes out when pilot knob is released

Pilot flame too small

If pilot can be lit but the flame is too small to impinge on the thermocouple, then check the gas pressure. If ok, remove pilot injector from pilot burner and check for blockages and/or correct size.

Thermocouple faulty

Inspect thermocouple for build-up of carbon or food deposits on the tip. Clean off any deposits, taking care not to scratch off the aluminium coating on the thermocouple.

Check that the thermocouple tip is in the flame zone of the pilot burner. When the burner is lit, the flame should impinge on the top 5mm of the thermocouple tip.

NOTE: The thermocouple should not touch the burner.

Check thermocouple connection to gas control is firm (loose connections will cause resistance in millivolt circuit and result in pilot outage).

If connection is OK, then disconnect the thermocouple from the gas control, light the pilot, and whilst holding the control knob in, measure voltage between the thermocouple internal wire (refer figure 5.2.1) and earth (e.g. the body of the gas control). This should read approximately 30mV. If this reading is less than 10mV then the thermocouple is faulty—replace.

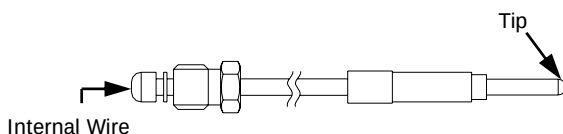


Figure 5.2.1

Gas magnet faulty

If thermocouple milli-voltage is above 10mV, and the pilot still will not hold, then the gas magnet is faulty - replace.

5.2.2 Piezo ignitor not sparking

Short in high tension lead

If repeated sparking of the piezo shows intermittent sparking at the electrode, then the lead should be traced to find area of short. This can normally be visually seen as the spark arcs. If the lead is shorting the best solution is to replace it, as the electrical insulation strength of the lead may have deteriorated.

If the spark arc can be seen at the electrode insulator at the pilot burner instead of at the electrode tip, then the insulator probably has a fracture and should be replaced.

Piezo ignitor faulty

If no spark at all can be generated, remove piezo ignitor and hold close to the hob body, depress piezo ignitor and if a spark cannot be generated to hob body the piezo ignitor is faulty and should be replaced.

NOTE: If piezo ignition fails, the pilot can be manually lit in the interim until the piezo circuit is repaired. A standard taper torch or matches/lighter can be used for manual back-up ignition.

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**WARNING:**

ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.
ENSURE GAS SUPPLY IS SWITCHED OFF BEFORE SERVICING
ALWAYS CHECK / TEST FOR GAS LEAKS AFTER SERVICE REPAIRS ON THE GAS SYSTEM

6.1 Access

6.1.1 Hob control panel

- 1) Remove all gas control knobs by pulling away from the control panel.
- 2) Remove drip tray.
- 3) Loosen the two screws securing the control panel to the hob.
- 3) Remove the control panel.
- 4) Griddle models will require H.T lead to be disconnected from rear of piezo ignitor on control panel.



Figure 6.1.1

6.2 Replacement – Cook Top

6.2.1 Open Burner Venturi

- 1) Remove both pot stand castings (front and rear).

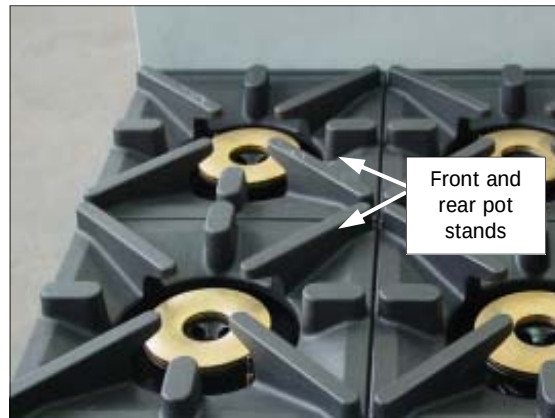


Figure 6.2.1a

- 2) Remove burner caps and bowls (front and rear).

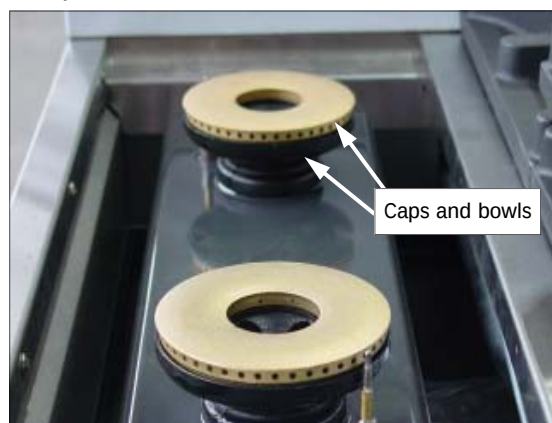


Figure 6.2.1b

- 3) Remove two cap screws securing burner guard and remove burner guard.

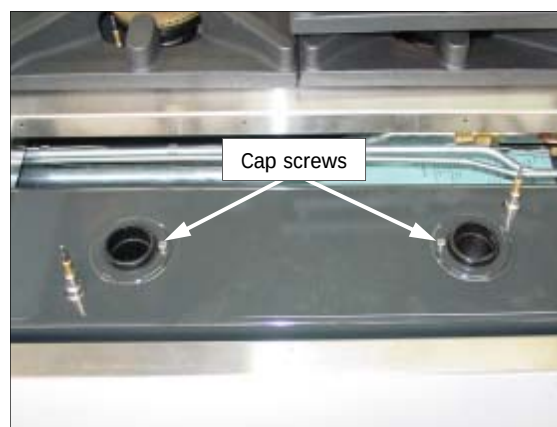


Figure 6.2.1c

- 4) Undo two cap screws securing thermocouple bracket and (Pilot burner if applicable) and remove bracket.

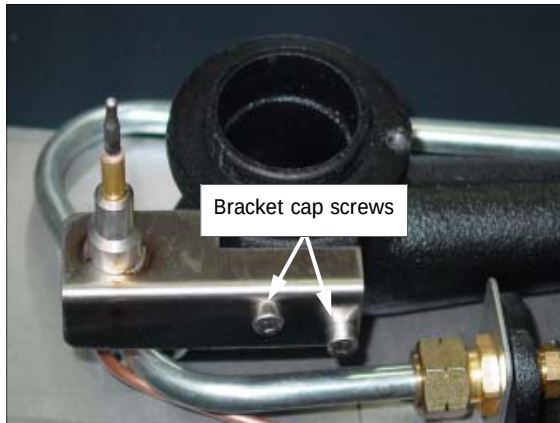


Figure 6.2.1d

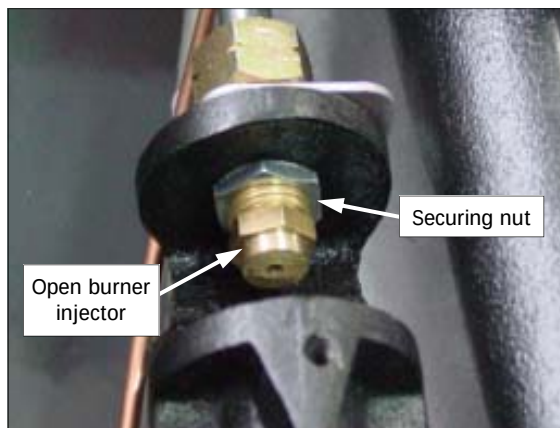


Figure 6.2.1e

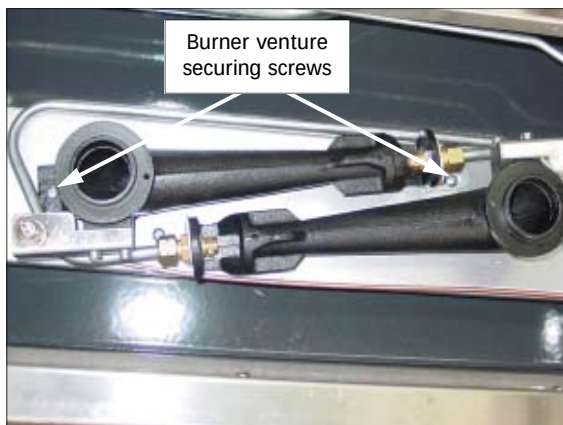


Figure 6.2.1f

- 5) Undo main injector and injector assembly securing nut.
- 6) Remove two screws securing burner venturi and remove burner venturi and replace.
- 7) Reassemble in reverse order.

NOTE: ensure when reassembling that burner bowls are seated correctly on cap screw heads.

6.2.2 Open burner injector

- 1) Remove both pot stands (front and rear).

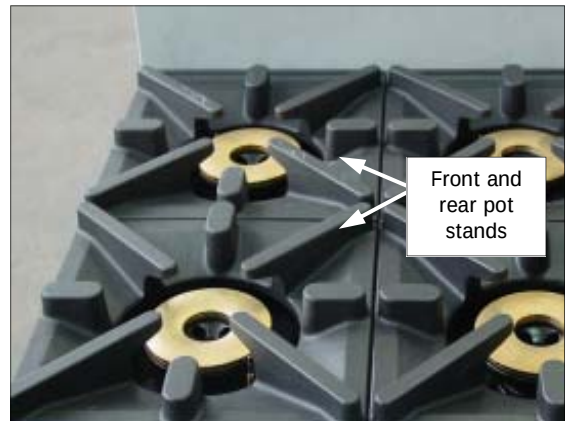


Figure 6.2.2a

- 2) Remove burner caps and bowls (front and rear).

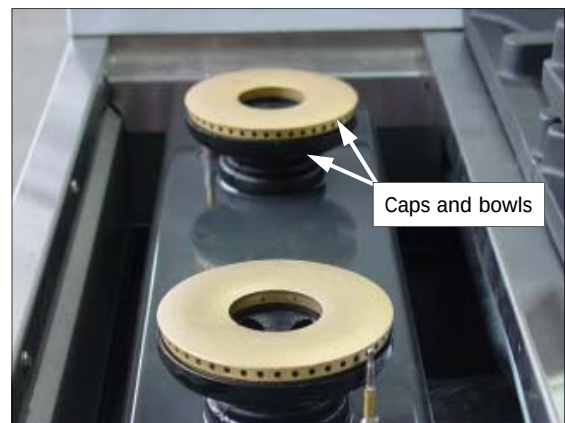


Figure 6.2.2b

- 3) Remove two cap screws securing burner guard and remove burner guard.

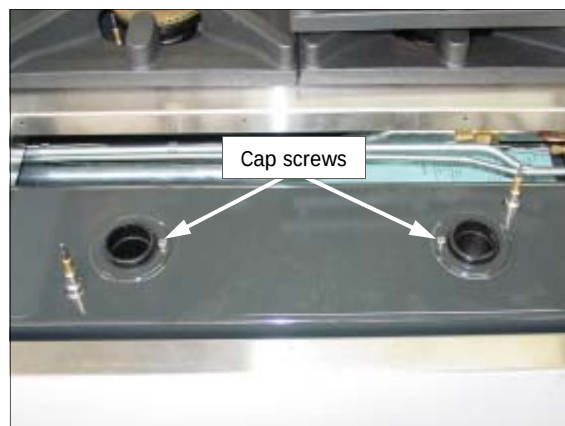


Figure 6.2.2c

- 4) Undo injector and replace.

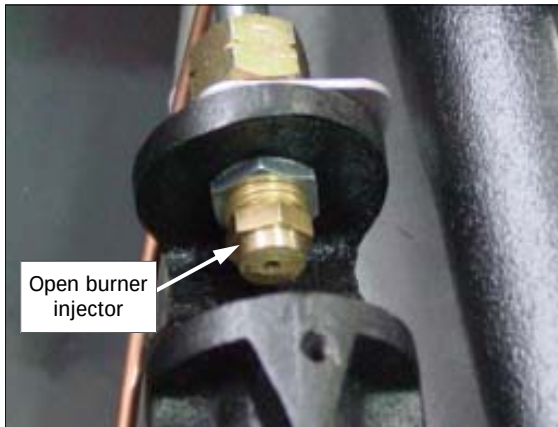


Figure 6.2.2d

- 5) Reassemble in reverse order.
Ensure that burner bowls are seated correctly on cap screw heads.

6.2.3 Open burner thermocouple

- 1) Remove front control panel (refer 6.1.1).
- 2) Remove both pot stands (front and rear).

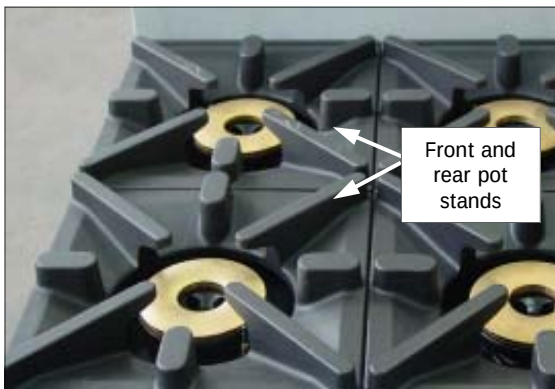


Figure 6.2.3a

- 3) Remove burner caps and bowls (front and rear).
- 4) Remove two cap screws securing burner guard and remove burner guard.

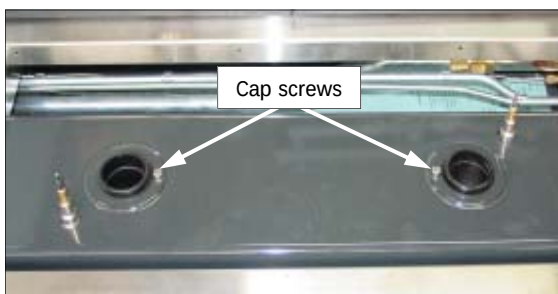


Figure 6.2.3b

- 5) Undo thermocouple from bottom of burner bracket and rear of gas control, remove thermocouple and replace.

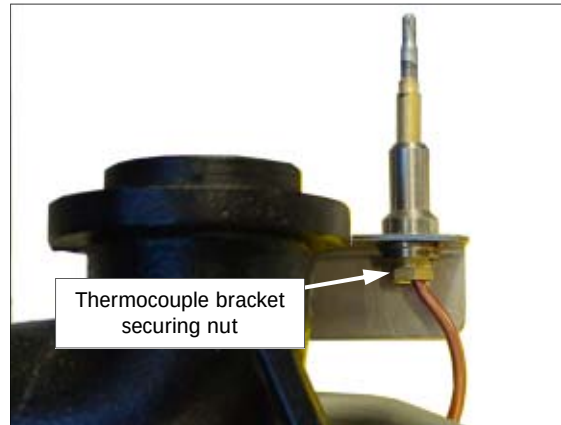


Figure 6.2.3c

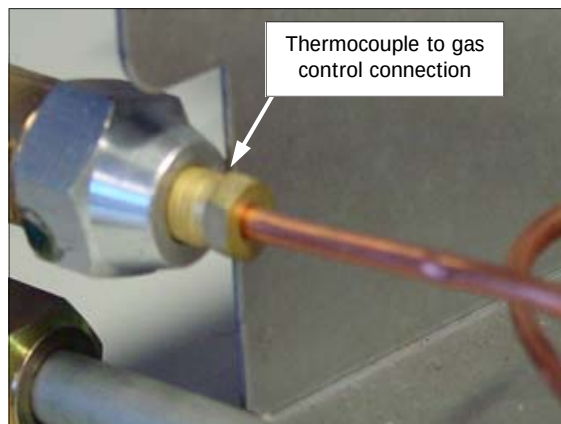


Figure 6.2.3d

- 6) Reassemble in reverse order.
Ensure when reassembling that burner bowls are seated correctly on locating pins.

NOTE: When screwing thermocouple back into gas control, once threaded up tighten up another $\frac{1}{4}$ turn only. Do not over-tighten.

6.2.4 Open burner gas control

- 1) Remove control panel (refer 6.1.1 access).
- 2) Undo open burner gas supply line from gas control.

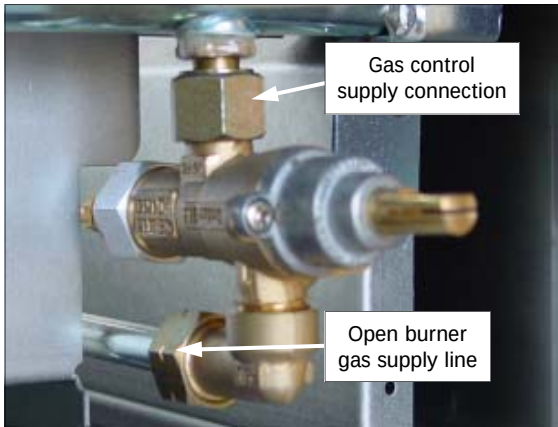


Figure 6.2.4a

- 3) Undo thermocouple from rear of gas control. Undo manifold supply connection to gas control.
- 4) Remove pilot supply line from gas control (Pilot flame models only).

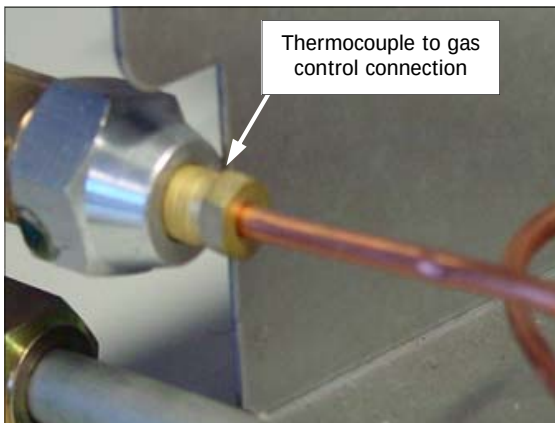


Figure 6.2.4b

- 5) Remove gas control.
- 6) Replace and re-assemble in reverse order.
- 7) Check for gas leaks.

NOTE: When screwing thermocouple back into gas control, once threaded up tighten up another $\frac{1}{4}$ turn only. Do not over-tighten.

6.2.5 Open burner pilot (PF models)

- 1) Remove both pot stands (front and rear).
- 2) Remove burner caps and bowls (front and rear).
- 3) Remove two screws securing each pilot burner shield.

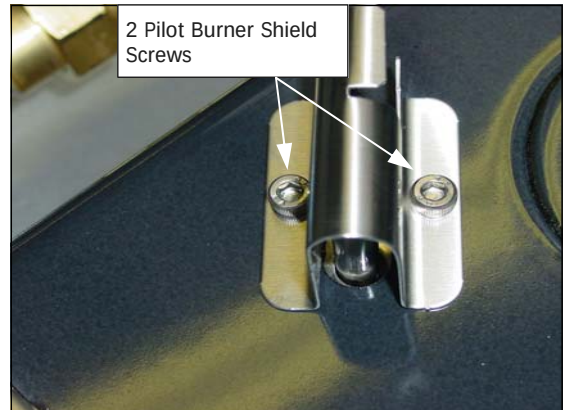


Figure 6.2.5a

- 4) Remove two cap screws securing burner guard and remove burner guard.
- 5) Unscrew the pilot supply tube from the pilot injector case.
- 6) Undo one screw securing pilot injector case bracket and slide injector case away from the pilot tube.



Figure 6.2.5b

- 7) Undo injector case screw and remove pilot injector.
- 8) Clean or replace as necessary, and reassemble in reverse order.

Ensure when reassembling that burner bowls are seated correctly on locating pins.

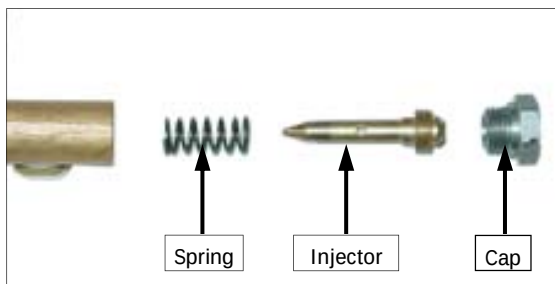


Figure 6.2.5c

6.2.6 Griddle burner gas control

- 1) Remove control panel.
- 2) Unscrew main burner supply, pilot burner supply and thermocouple from gas control.
- 3) Unscrew manifold connection to gas control and remove gas control.

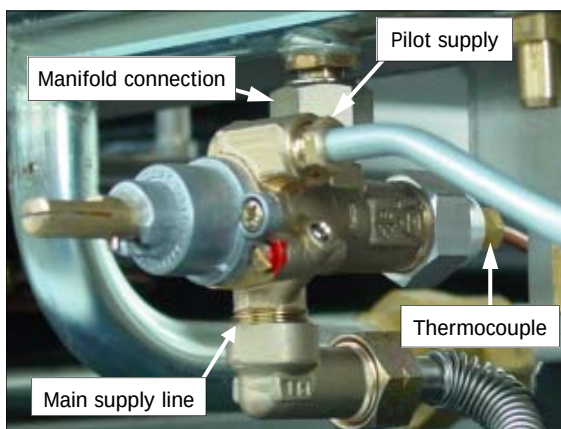


Figure 6.2.6

- 4) Replace and reassemble in reverse order.

NOTE: When screwing thermocouple back into gas control, once threaded up tighten up another $\frac{1}{4}$ turn only. Do not over-tighten.

6.2.7 Gas control magnet

- 1) Remove the burner (refer 6.3.1 / 6.3.8) and the heat shield.
- 2) Remove the thermocouple from the rear of the gas control (refer figure 6.3.22).
- 3) Remove the rear nut from gas control.
- 4) Extract gas magnet.
- 5) Replace and reassemble in reverse order.

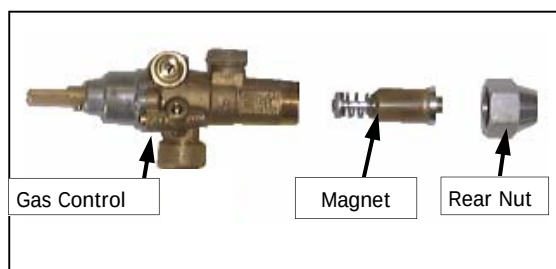


Figure 6.2.7

6.2.8 Griddle burner

- 1) Remove griddle plate.
- 2) Unscrew the $\frac{3}{16}$ " screw at rear of burner.

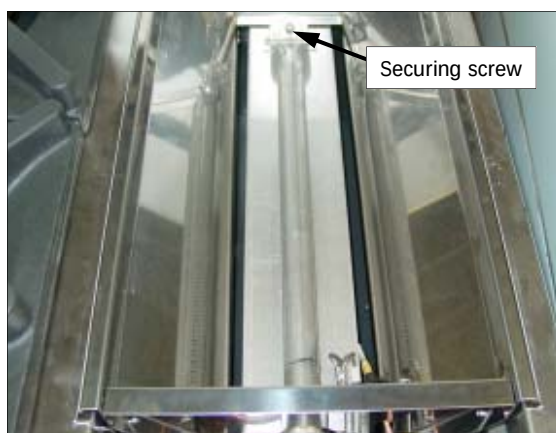


Figure 6.2.8

- 3) Remove burner, replace and reassemble in reverse order.

6.2.9 Griddle burner injector

- 1) Remove griddle plate.
- 2) Remove griddle burner (refer 6.2.10).
- 3) Lift out stainless steel reflector plate.

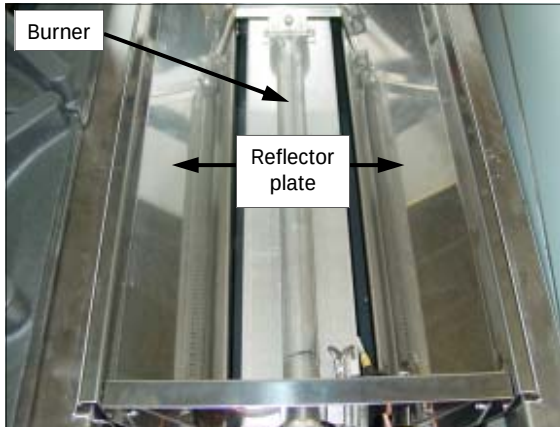


Figure 6.2.9

- 4) Remove the griddle injector from the gas assembly mounting.
- 5) Clean or replace as necessary, and reassemble in reverse order.

6.2.10 Griddle pilot burner

- 1) Remove griddle plate and reflector plate.
- 2) Remove griddle burner (refer 6.2.10).
- 3) Unscrew the pilot supply tube, piezo electrode, and thermocouple from pilot assembly.
- 4) Undo two screws securing pilot burner bracket to griddle reflector.

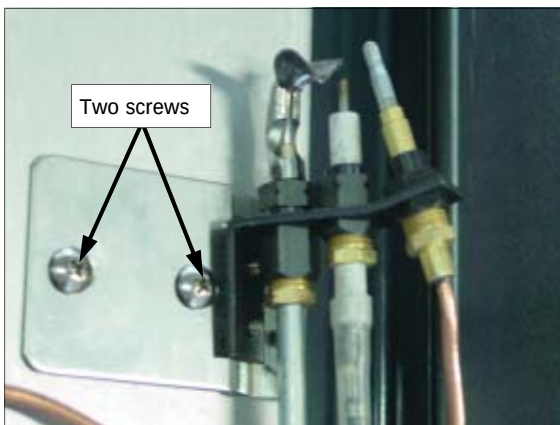


Figure 6.2.10

- 5) Remove pilot burner from bracket (two screws).
- 6) Replace and reassemble in reverse order.

NOTE: Ensure that the thermocouple is positioned correctly in the holder before tightening up.

6.2.11 Griddle pilot burner thermocouple

- 1) Remove griddle plate and reflector plate.
- 2) Remove griddle burner (refer 6.2.10).
- 3) Unscrew the pilot thermocouple from the pilot burner assembly.

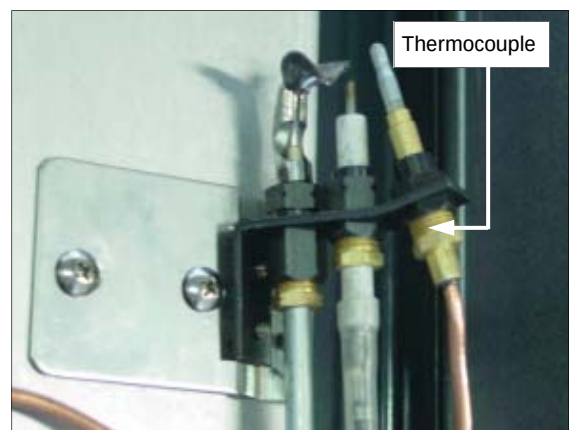


Figure 6.2.11a

- 4) Undo thermocouple from the griddle gas control.
- 5) Replace and reassemble in reverse order.

NOTE: When screwing thermocouple back into gas control, once threaded up tighten up another $\frac{1}{4}$ turn only. Do not over-tighten.

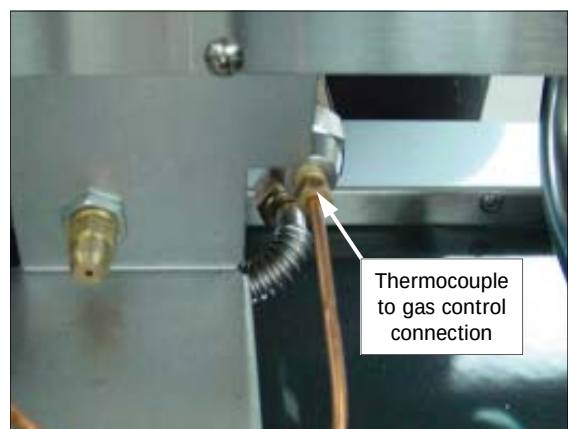


Figure 6.2.11b

6.2.12 Griddle pilot burner injector

- 1) Remove griddle plate and reflector plate.
- 2) Remove griddle burner (refer 6.2.10).
- 3) Unscrew the pilot supply tube from the pilot burner assembly.

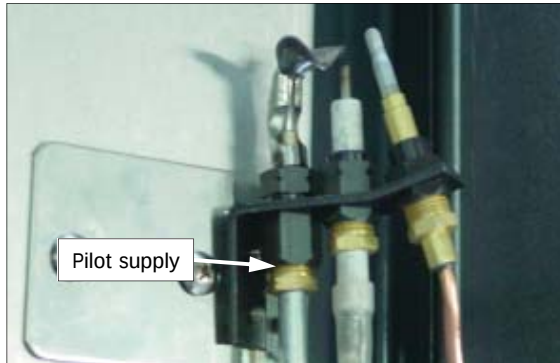


Figure 6.2.12

- 4) Extract injector from pilot burner.
- 5) Clean or replace as necessary, and reassemble in reverse order.

6.2.13 Griddle pilot burner spark electrode

- 1) Remove griddle plate and reflector plate.
- 2) Remove griddle burner (refer 6.2.10).
- 3) Remove H.T lead from the rear of the spark electrode.

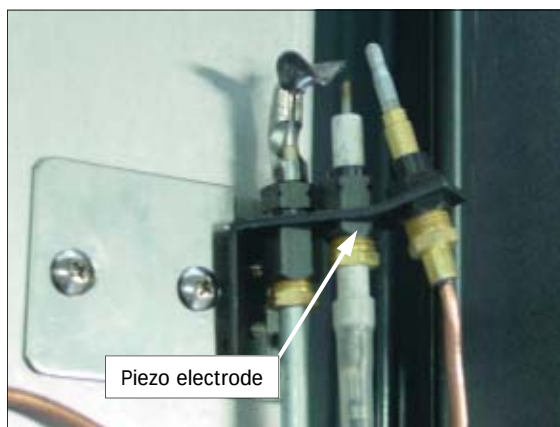


Figure 6.2.13

- 4) Unscrew the spark electrode from the pilot burner assembly.
- 5) Replace and reassemble in reverse order.

6.2.14 Griddle burner H.T Lead

- 1) Remove control panel (refer 6.1.1).
- 2) Remove H.T. lead from piezo ignitor and pilot electrode.

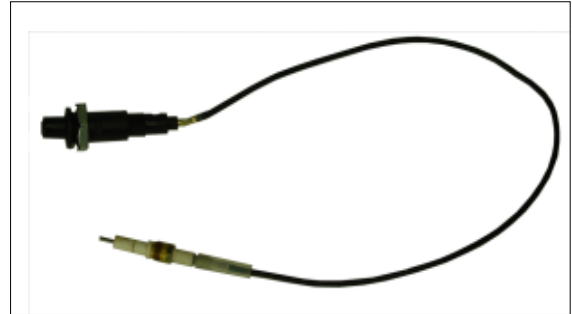


Figure 6.2.14

- 3) Replace lead and reassemble in reverse order.

6.2.15 Piezo ignitor

- 1) Remove control panel (refer 6.1.1).
- 2) Remove the HT lead from the piezo ignitor by pulling firmly away.
- 3) Unscrew the nut securing the piezo ignitor to the control panel.



Figure 6.2.1

6.3 Adjustment / calibration

6.3.1 Cooktop gas tap re-greasing

- 1) Remove control panel (refer 6.1.1).
- 2) Remove 2 screws holding shaft plate to gas control body and remove control shaft and plate. Note orientation of shaft for correct re-assembly.



Figure 6.3.1a

- 3) Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.



Figure 6.3.1b

- 4) Apply a suitable high temperature gas cock grease or lubricant such as ROCOL - A.S.P (Anti scuffing paste) / Dry Moly Paste to the outside of the spindle.
- 5) Replace spindle and re-assemble gas control in reverse order.

6.3.2 Cooktop low fire adjustment

- 1) Light burner and turn gas tap to low position.
- 2) Remove gas control knob.
- 3) Turn low fire adjustment screw, located below and to the right of the gas control shaft, until the desired low flame is achieved.

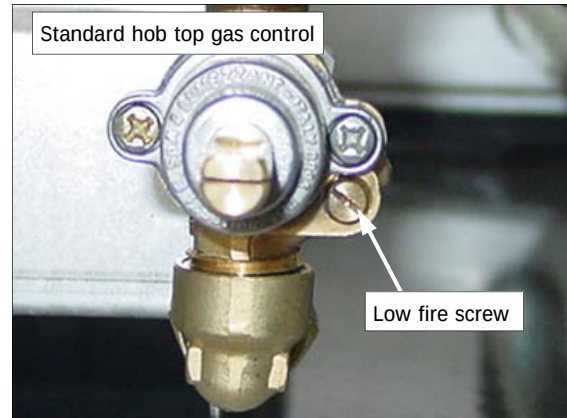


Figure 6.3.2

6.3.3 Burner aeration

The griddle burners can all be adjusted to give the most efficient flame. If the flame is yellow and wavy, then the burner needs adjusting.

- 1) Loosen the aeration slide screw.

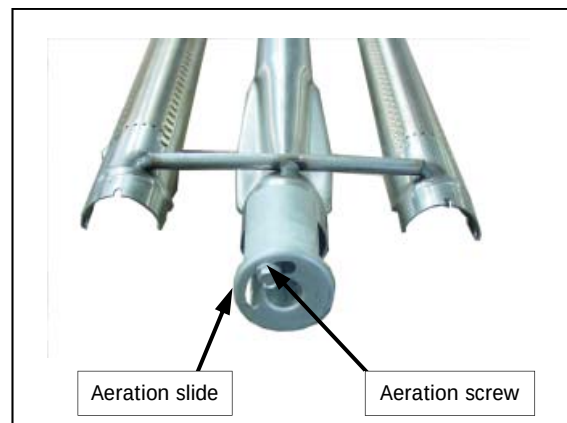
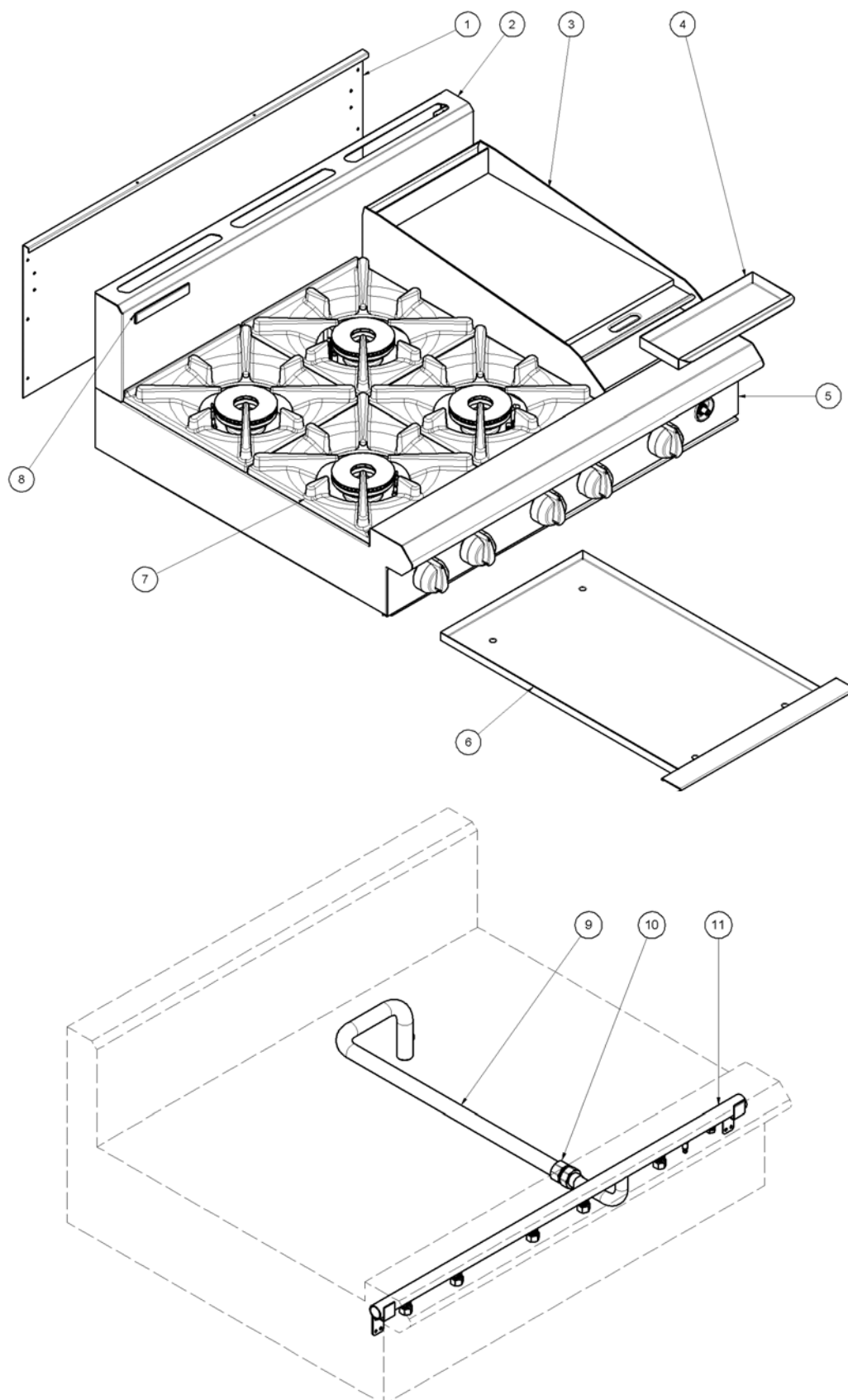


Figure 6.3.3

- 2) Adjust the aeration slide as required.
The most efficient flame is clear blue/green in colour.

8.1 G51 Gas Cooktops

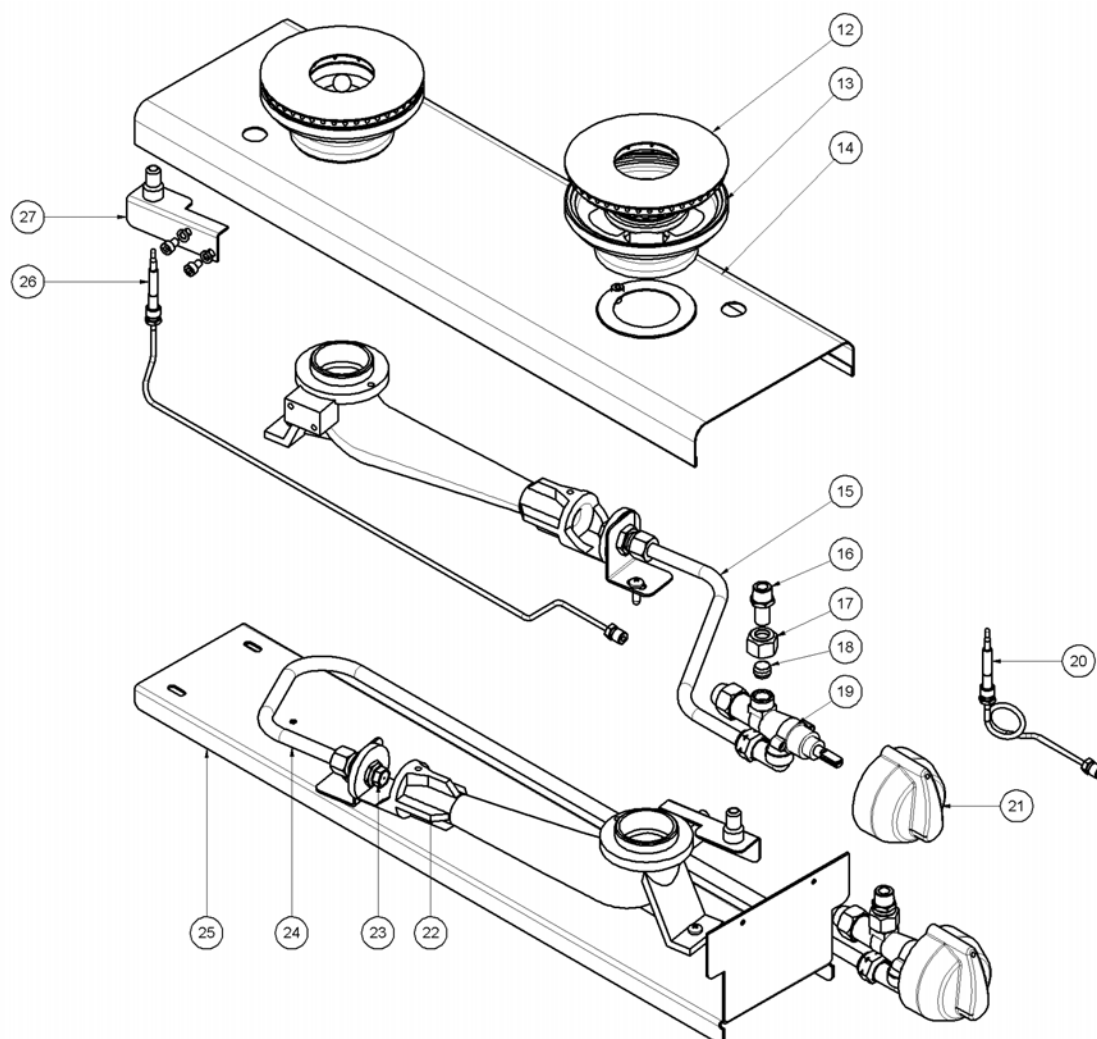
8.1.1 G51 Main Assembly



G51 Main Assembly

ITEM	PART NO	DESCRIPTION
1	228670	BACK PANEL 300MM
	227794	BACK PANEL 600MM
	227836	BACK PANEL 900MM
	228420	BACK PANEL 1200MM
2	228809	SPLASHBACK BSEAL 300MM
	228672	SPLASHBACK BSEAL 600MM
	228669	SPLASHBACK BSEAL 900MM
	228662	SPLASHBACK BSEAL 1200MM
3	PG312	GRIDDLE PLATE GAS 300MM WA
	PG612	GRIDDLE PLATE GAS 600MM WA
	PG912	GRIDDLE PLATE GAS 900MM WA
4	228288	GREASE TRAY
5	229360	CONTROL PANEL 300MM
	227538	CONTROL PANEL 600MM
	227537	CONTROL PANEL 900MM
	227236	CONTROL PANEL 1200MM
6	230286	SPILL TRAY 300MM WA BSEAL (G512)
	230273	SPILL TRAY 450MM WA BSEAL (G516)
	230277	SPILL TRAY 600MM WA BSEAL (G514 and G518)
7	227014	POT STAND
8	227960	BLUE SEAL BADGE
9	227690	HOB - RANGE SUPPLY PIPE (G514/6/8 ONLY - G512 SEE ITEM 11)
10	227330	UNION BRASS CONICAL ½ X ¾ BSPT (G514/6/8 ONLY - G512 SEE ITEM 11)
11	228692	MANIFOLD / SUPPLY PIPE WA 300MM
	227277	MANIFOLD 600MM
	227278	MANIFOLD 900MM
	228155	MANIFOLD 1200MM

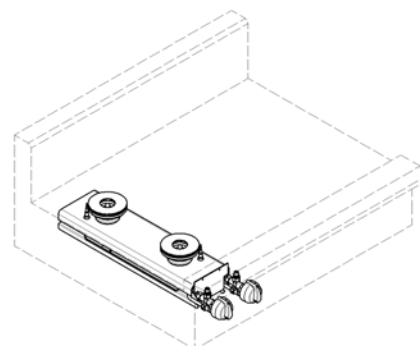
8.1.2 G51 Open Burners (F Models)



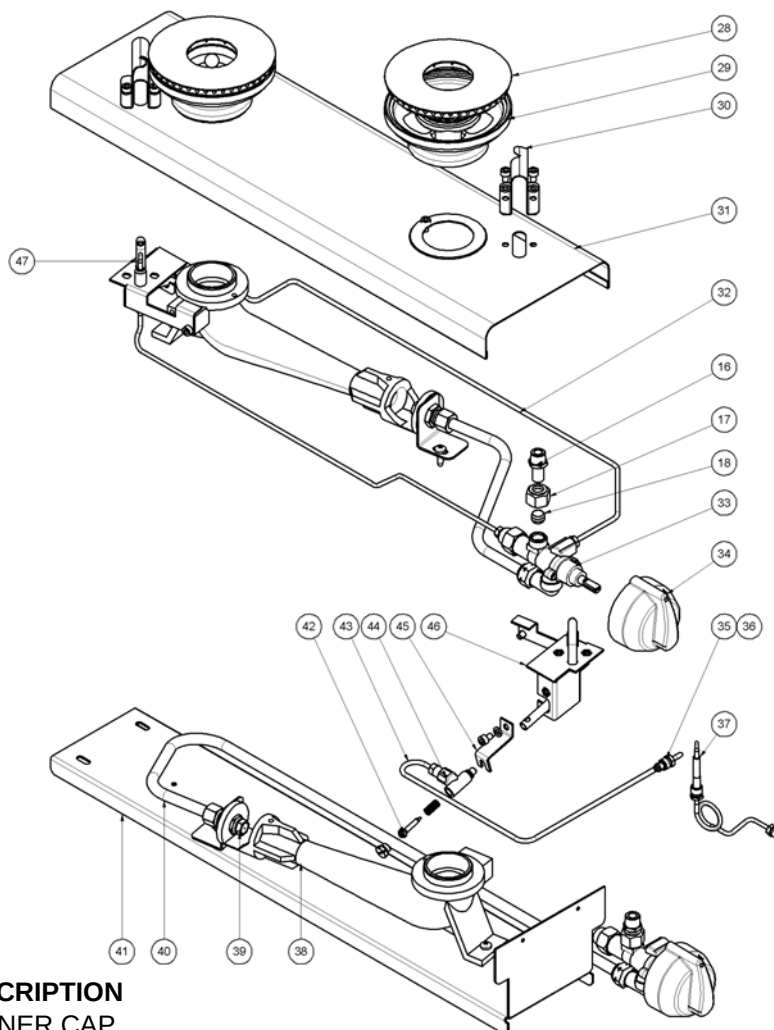
ITEM PART NO

DESCRIPTION

12	227017	BURNER CAP
13	227018	BURNER BODY
14	227455	BURNER COVER PANEL STD
15	227457	REAR BURNER SUPPLY PIPE
16	017802	INLET SPIGOT 10MM
17	017804	NUT - 10mm STEEL
18	017803	OLIVE 10MM BRASS
19	227405	GAS VALVE 20S-B CW 3-8 ELBOW
20	228167	THERMOCOUPLE 320mm
21	227379	KNOB BSEAL 8MM GAS STD / F
22	227019	BURNER VENTURI
23	030245	INJECTOR 2.45mm (NAT GAS)
	030230	INJECTOR 2.30mm (UK NAT GAS)
	030150	INJECTOR 1.50mm (LPG)
	030140	INJECTOR 1.40mm (UK PROPANE)
24	227456	FRONT BURNER SUPPLY TUBE
25	227132	BURNER SUPPORT
26	228166	THERMOCOUPLE 600mm
27	227627	THERMOCOUPLE SUPPORT BRKT WA

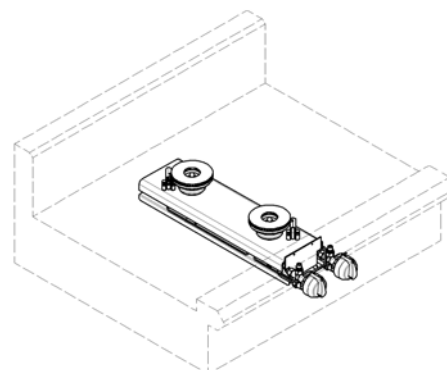


8.1.3 G51 Open Burners (PF Models)

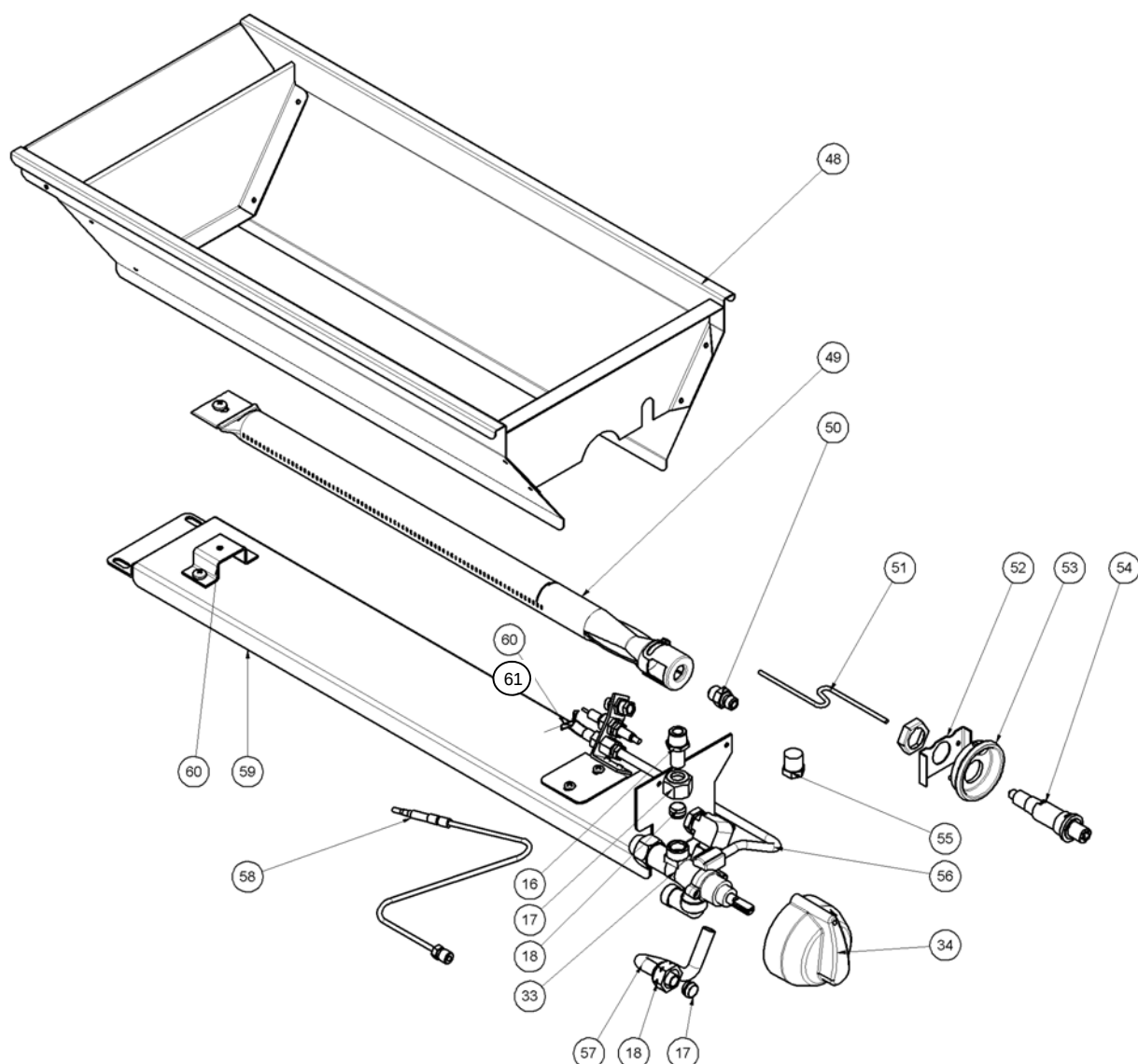


ITEM PART NO

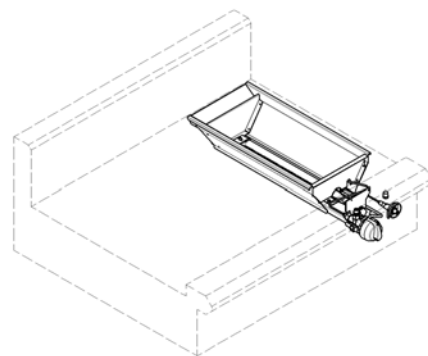
28	227017	BURNER CAP
29	227018	BURNER BODY
30	229444	PILOT SHIELD
31	227454	BURNER COVER PANEL PF
32	229426	PILOT SUPPLY TUBE REAR
33	227403	GAS VALVE 21S CW 3-8 ELBOW
34	227378	KNOB BSEAL 8mm GAS PF
35	229424	PILOT NUT Ø4mm
36	229425	PILOT OLIVE Ø4mm
37	228167	THERMOCOUPLE 320mm
38	227019	BURNER VENTURI
39	030245	INJECTOR 2.45mm (NAT GAS)
	030230	INJECTOR 2.30mm (UK NAT GAS)
	030150	INJECTOR 1.50mm (LPG)
	030140	INJECTOR 1.40mm (UK PROPANE)
40	227456	FRONT BURNER SUPPLY TUBE
41	227132	BURNER SUPPORT
42	026134	PILOT INJECTOR SPUD Ø0.30MM (NAT)
	026136	PILOT INJECTOR SPUD Ø0.20MM (LPG)
43	229422	PILOT SUPPLY TUBE FRONT
44	229880	PILOT SIT 100 SERIES INJECTOR BASE
45	229443	PILOT INJECTOR BASE CLAMP
46	229442	PILOT BRACKET WA
47	228166	THERMOCOUPLE 600mm



8.1.4 G51 Griddle Burners

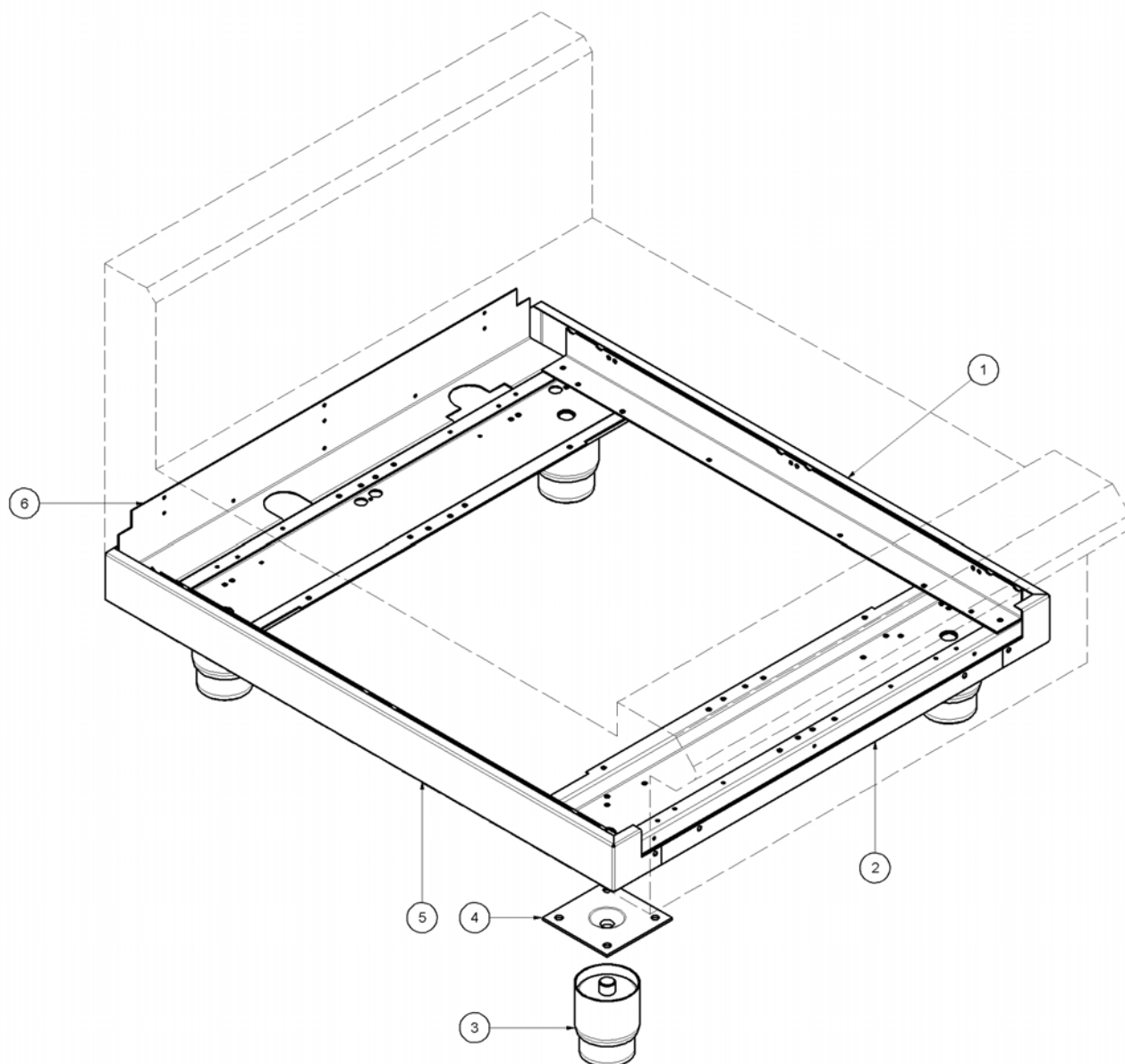


ITEM	PART NO	DESCRIPTION
48	230213	GRIDDLE REFLECTOR ASSY
49	014105	GRIDDLE BURNER
50	032210	INJECTOR 2.1mm (NAT GAS)
50	032130	INJECTOR 1.3mm (LPG / PROPANE)
51	228047	HT LEAD 250mm
52	228223	PIEZO CLAMP
53	228010	PIEZO HOUSING
54	227508	PIEZO - SIT
55	011148	BRASS PLUG 3152X4
56	227594	PILOT SUPPLY TUBE
57	022686	FLEXTUBE DORMONT T6
58	019428	THERMOCOUPLE 320MM M9x1
59	227178	BURNER SUPPORT
60	227765	BURNER MOUNTING BRACKET
61	019215K	PILOT BURNER KIT
	026488	PILOT BURNER INJECTOR 0.35mm (NAT GAS)
	019217	PILOT BURNER INJECTOR 0.23mm (LPG/PROPANE)
	018744	PIEZO IGNITION ELECTRODE



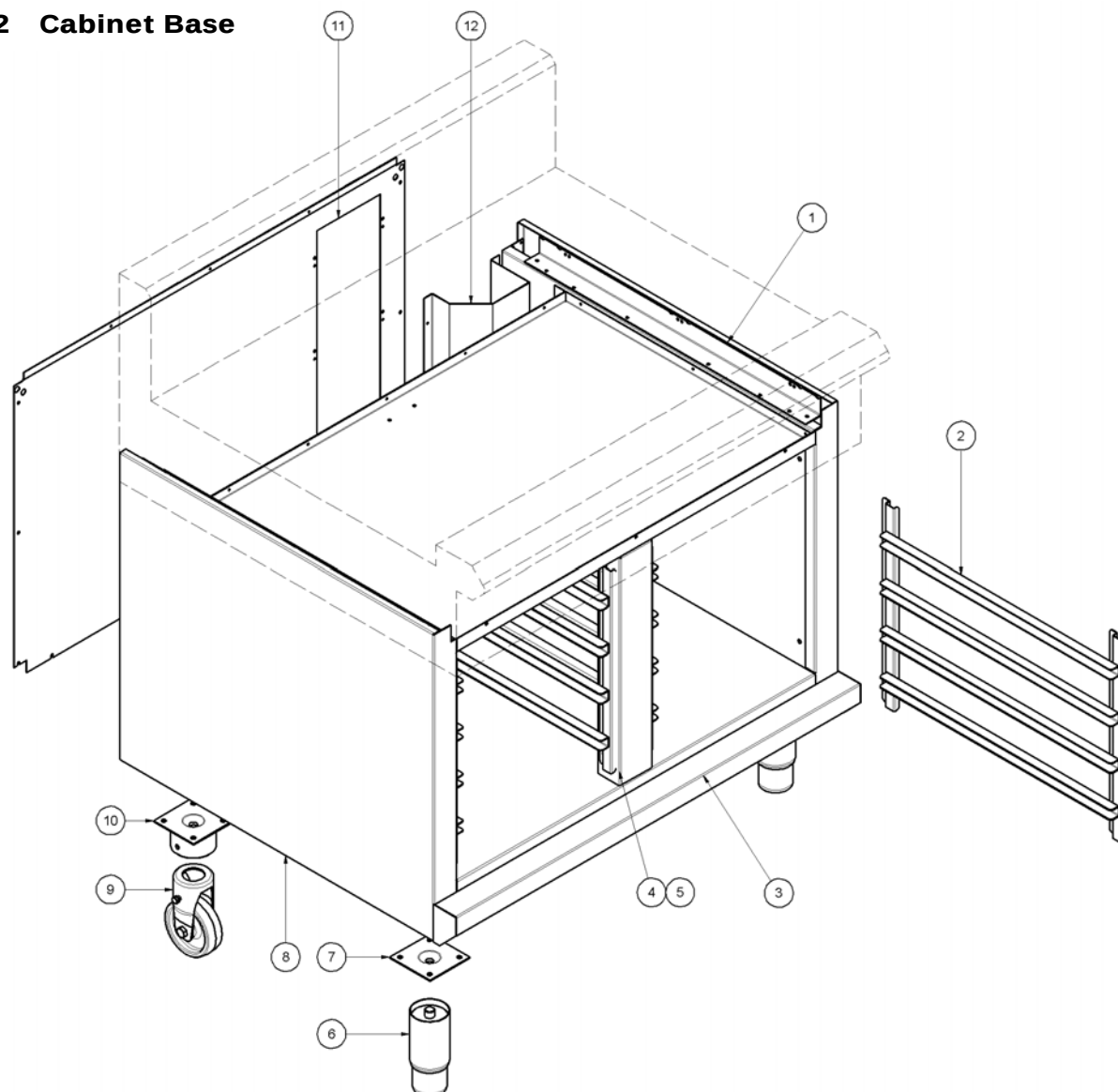
8.2 G51 Base Options

8.2.1 Bench Mount Base



ITEM	PART NO	DESCRIPTION
1	230354	SIDE COVER RH
2	228663	TOP TRIM 300MM WIDE
	227123	TOP TRIM 600MM WIDE
	227120	TOP TRIM 900MM WIDE
	227125	TOP TRIM 1200MM WIDE
3	227855	LEG 80MM X Ø63.5
4	227852	LEG PLATE
5	230355	SIDE COVER LH
6	228670	HOB BACK PANEL 300MM WIDE
	228313	HOB BACK PANEL SUPPORT 600MM WIDE
	227121	HOB BACK PANEL SUPPORT 900MM WIDE
	228314	HOB BACK PANEL SUPPORT 1200MM WIDE

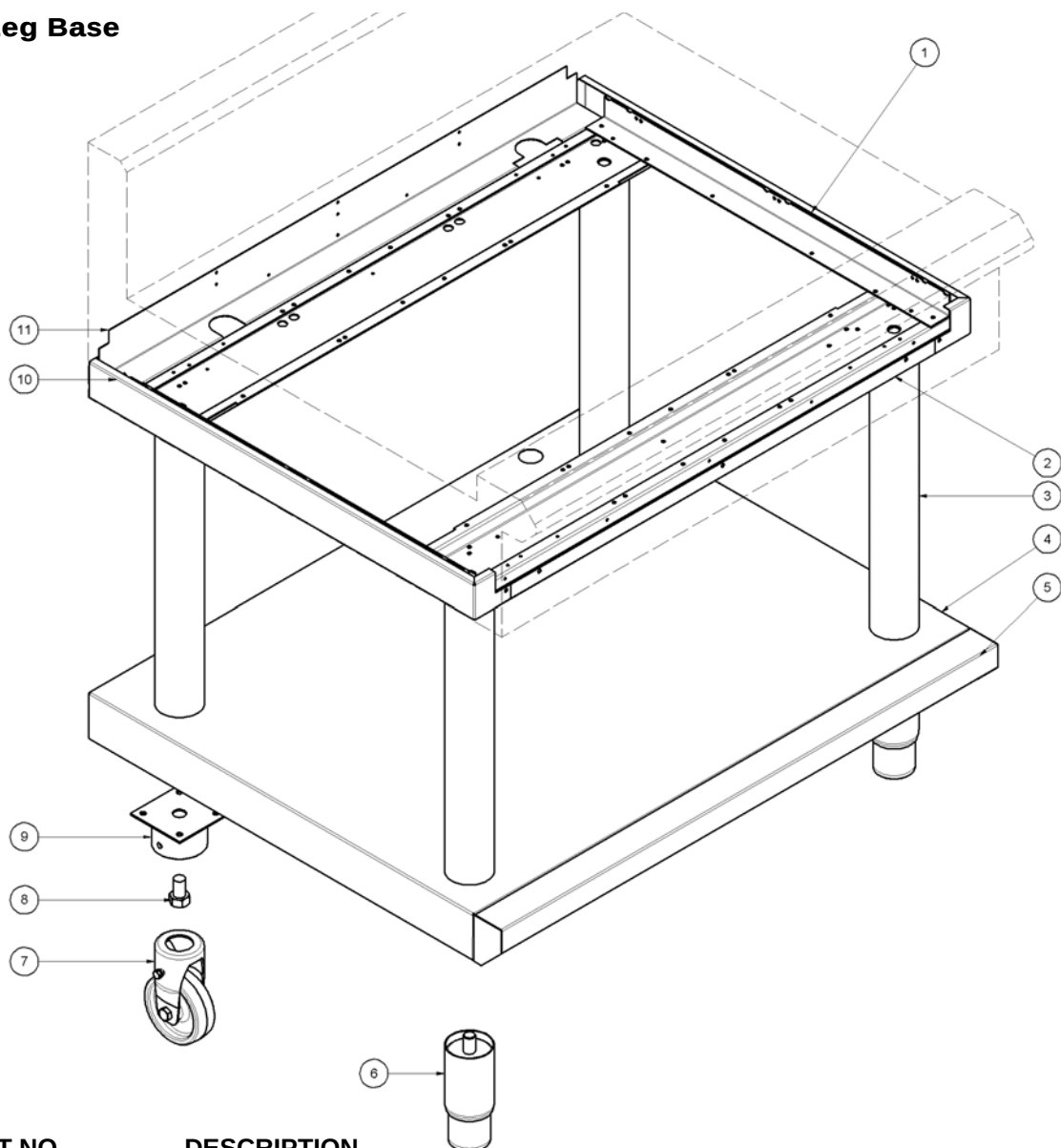
8.2.2 Cabinet Base



ITEM	PART NO	DESCRIPTION
1	227048	SIDE PANEL RH
2	228321	SIDE RACK WA
3	227075	SILL 600MM WA
	227901	SILL 900MM WA
	227409	SILL 1200MM WA
4	227790	FILLER 600MM
	227789	FILLER 900MM
	227791	FILLER 1200MM
5	227788	SIDE SUPPORT 600MM
	227787	CENTRE SUPPORT 900MM
	227786	CENTER SUPPORT 1200MM
6	227850	LEG 150MM X Ø63.5
7	227852	LEG PLATE
8	227049	SIDE PANEL LH
9	229674	REAR ROLLER ASSEMBLY
10	229671	LEG RING PLATE THREADED
11	227040	BACK PANEL 600MM WIDE
	227104	BACK PANEL 900MM WIDE
	227117	BACK PANEL 1200MM WIDE
12	228935	GAS HOUSING

8 Exploded Parts Diagrams

8.2.3 Leg Base



ITEM	PART NO	DESCRIPTION
1	230354	SIDE COVER RH
2	227123	TOP TRIM 600MM
	227120	TOP TRIM 900MM
	227125	TOP TRIM 1200MM
3	227853	LEG EXTENSION 530 X Ø63.5
4	227408	BASE TRAY 600MM
	227407	BASE TRAY 900MM
	227409	BASE TRAY 1200MM
5	227075	SILL 600MM WA
	227901	SILL 900MM WA
	227902	SILL 1200MM WA
6	227851	LEG 150MM X Ø63.5 EXTD THREAD
7	229674	REAR ROLLER ASSEMBLY
8	748010	SCREW 5/8"X1 HEX SET ZP
9	229673	LEG RING PLATE PLAIN
10	230355	SIDE COVER LH
11	228313	HOB BACK PANEL SUPPORT 600MM
	228312	HOB BACK PANEL SUPPORT 900MM
	228314	HOB BACK PANEL SUPPORT 1200MM

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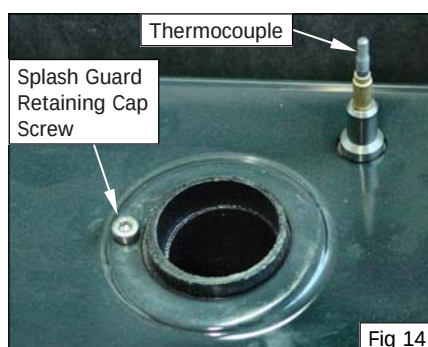
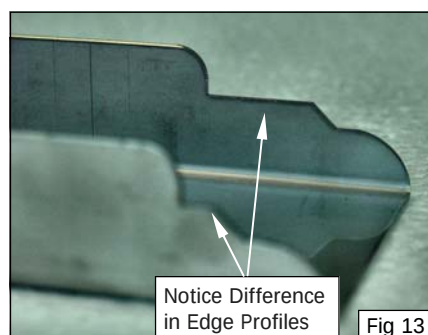
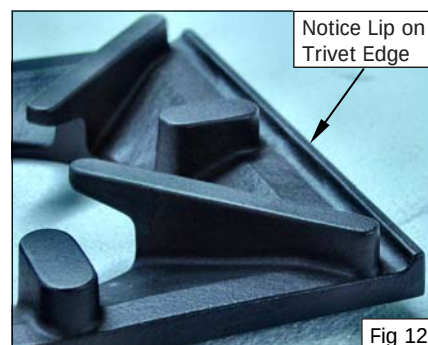
Gas type conversion procedure

NOTE:

- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- For all relevant gas specifications refer to the table at the end of this section.

Open Burners ('F' - Flame Failure Option)

1. Turn 'OFF' the gas supply at the main supply.
2. Remove the trivets from the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the cook top.
3. Remove the burner caps and burner bowls (these are a loose fit to the manifold) from the top of the gas manifold, taking care not to damage the thermocouples fitted through the manifold splash guard.
4. Remove all the trivet supports from the top of the appliance. Note the orientation of the trivet supports when removing. The trivet support front end side rail profiles are different from the rear end side rail profiles.
5. Remove the splash guards covering the burner manifolds by unscrewing the two allen headed screws. Carefully remove the splash guards taking care not to damage the thermocouples protruding through the splash guard.
6. Unscrew and remove the injectors ($\frac{1}{2}$ A/F) from the gas cocks.
7. Determine the correct injector sizes for the corresponding gas from the rating plate.
 - **For Bench, Cabinet Base and Leg Stand Models**, the Rating Plate is attached to the underside of the right hand side, front Cook Top lower trim.
 - **For the Refrigerated Base Model**, the Rating Plate is located inside the right hand front panel and can be viewed through the upper grille. Refer to the 'Gas Connection' section and the 'Dimensions' section.
8. Replace with the correct size injectors. Refer to the 'Gas Specifications table' at the end of this section, for correct injector sizes.
9. Refit the splash guards over the gas cocks taking care not to damage the thermocouples and secure in position with the 2 allen headed screws. (Refer to Fig 14).
10. Refit the burner caps and burner bowls onto the manifolds protruding through the splash guards, taking care not to damage the thermocouple which is close to the manifold. Take note that the base part of the burner bowl has 2 locating holes drilled into the base flange, these are to locate the burner bowl onto the allen headed screws that secure the splash guard to the gas manifold. (Refer to Fig 15).
11. Turn on the gas supply at the mains, re-light the burners and check the flame size on the simmer (LOW) position.



NOTE: The right hand gas control valve supplies the rear burner and the left hand gas control valve supplies the front burner.

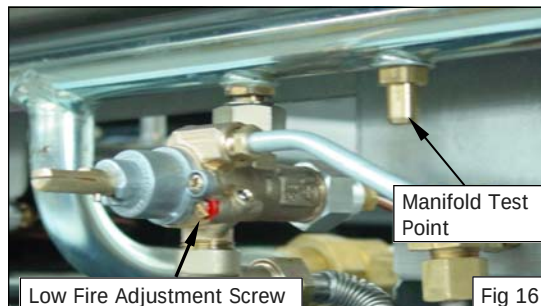
A Appendix A: Gas Type Conversion

12. Refit all the trivet supports to the top of the appliance. Note the orientation of the trivet support when re-fitting as the front end side rail profiles are different from the rear end side rail profiles. (See Fig 13).
13. Refit the trivets to the top of the appliance taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the cook top. (See Fig 12).

Low Fire Adjustment

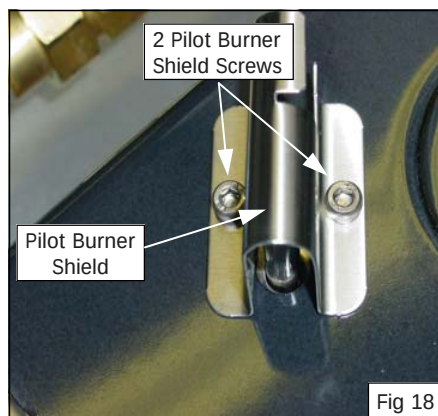
- a. To adjust the open burner low fire adjustment, remove the gas control knobs from the front of the control panel.
- b. Adjust the low fire adjustment screw on the open burner gas control valves to obtain the desired flame size. (See Fig 16).

NOTE: The "Low Fire Screw" should be sealed with coloured paint on completion of the low fire adjustment.



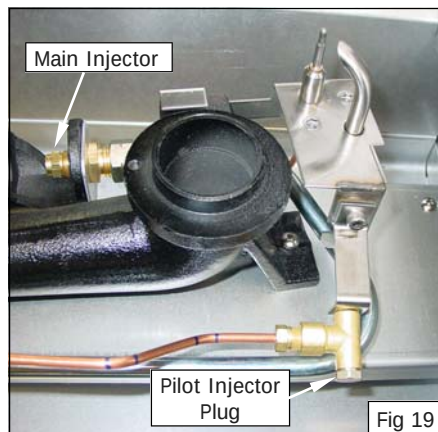
Open Burners ('PF' - Pilot & Flame Failure Option)

1. Turn 'OFF' the gas supply at the main supply.
2. Remove the trivets from the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the cook top. (See Fig 12).
3. Remove the burner caps and burner bowls (these are a loose fit to the manifold) from the top of the gas manifold, taking care not to damage the thermocouples and pilot burners fitted through the manifold splash guard.
4. Remove all the trivet supports from the top of the appliance. Note the orientation of the trivet supports when removing. The trivet support front end side rail profiles are different from the rear end side rail profiles. (See Fig 13).
5. Remove the pilot burner shields from over the pilot burners / thermocouples by removing the 2 screws securing the pilot burner shields to the splash guards. (See Fig 18).
6. Remove the splash guards covering the burner manifolds by unscrewing the two allen headed screws. Carefully remove the splash guards taking care not to damage the pilot burner tubes and thermocouples protruding through the splash guard.



Main Injectors

- a. Unscrew and remove the main injectors ($\frac{1}{2}$ A/F) from the gas cocks. (See Fig 19).
 - b. Replace with the correct size injectors. Refer to the 'Gas Specifications table' at the end of this section and the Rating Plate for correct injector sizes for the corresponding gas.
- **For Bench, Cabinet Base and Leg Stand Models,** the Rating Plate is attached to the underside of the right hand side, front Cook Top lower trim.
 - **For the Refrigerated Base Model,** the Rating Plate is located inside the right hand front panel and can be viewed through the upper grille. Refer to the 'Gas Connection' section and the 'Dimensions' section.



Pilot Injectors

- Unscrew and remove the Pilot Injector Plug from the fitting at the end of the pilot injector tube using a 11 mm A/F spanner. (Refer to Fig 20).
- Using a flat bladed screwdriver, unscrew and remove the pilot injector from the pilot injector housing.

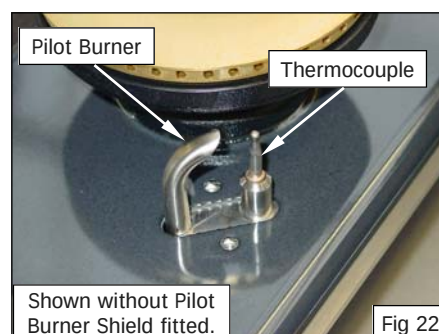
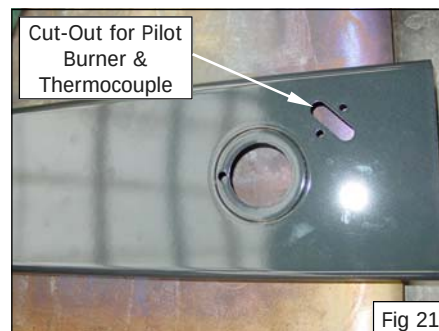
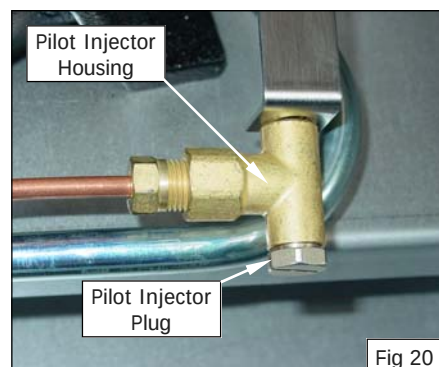
NOTE Take care not to lose the spring fitted in front of the injector.

- Remove existing pilot injector and replace with the correct size pilot injector for the gas type being used. Refer to the 'Gas Specifications' table at the end of this section, for correct pilot injector sizes.
- Refit the spring and the correct pilot injector to the pilot injector housing.
- Screw the pilot injector fully home using a flat blade screwdriver and refit the pilot injector plug to the pilot injector housing and tighten in place using a 11 mm A/F spanner. (Refer to Fig 20).
- Refit the splash guard over the gas cocks taking care not to damage the thermocouples and pilot burner tubes. Secure in position with the 2 allen headed screws. (Note that the splash guard for 'FP' models has a different cut-outs for pilot burner tubes. Refer to Fig 22).
- Refit the pilot burner tube shields over the pilot burner tubes / thermocouples and secure in place with the 2 securing screws. (Refer to Fig 18).
- Refit the burner caps and burner bowls onto the manifolds protruding through the splash guards. Take note that the base part of the burner bowl has 2 locating holes drilled into the base flange, these are to locate the burner bowl onto the allen headed screws that secure the splash guard to the gas manifold. (Refer to Fig 15).
- Refit all the trivet supports to the top of the appliance. Note the orientation of the trivet support when re-fitting as the front end side rail profiles are different from the rear end side rail profiles. (Refer to Fig 13).
- Refit the trivets to the top of the appliance taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the cook top. (Refer to Fig 12).

Low Fire Adjustment

- To adjust the open burner low fire adjustment, remove the gas control knobs from the front of the control panel.
- Adjust the low fire adjustment screw on the open burner gas control valves to obtain the desired flame size. (Refer to Fig 23).

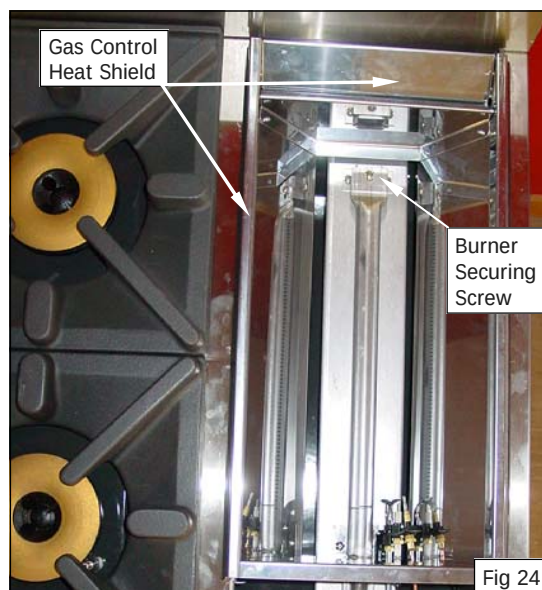
NOTE: The "Low Fire Screw" should be sealed with coloured paint on completion of the low fire adjustment.



Griddle

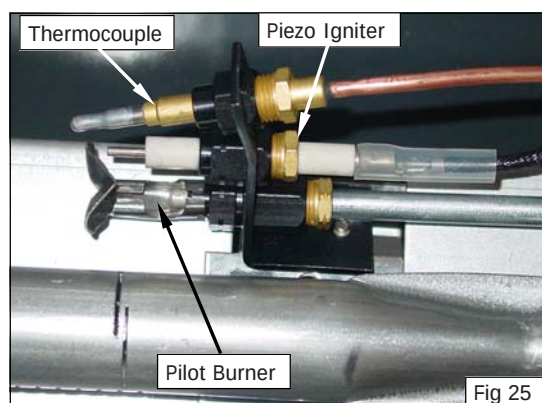
Pilot Burner

- With the gas supply turned off at the main supply, remove the griddle plate section by lifting it straight off the cook top.
- Remove the gas control heat shield from around the griddle burner, this is just a push in fit.
- Disconnect the piezo igniter from the mounting bracket. (For access purposes).
- Disconnect the pilot supply tube from the pilot burner with a 13mm ($\frac{1}{2}$ ") spanner.
- Remove existing pilot injector and replace with the correct size for the gas being used. Refer to the 'Gas Specifications' table at the end of this section, for correct injector sizes.
- Re-connect the pilot supply tube to the pilot burner with a 13mm ($\frac{1}{2}$ ") spanner.
- Refit the piezo igniter to the mounting bracket.
- Repeat Items a) to g) for all griddle pilot burners.



Main Burner

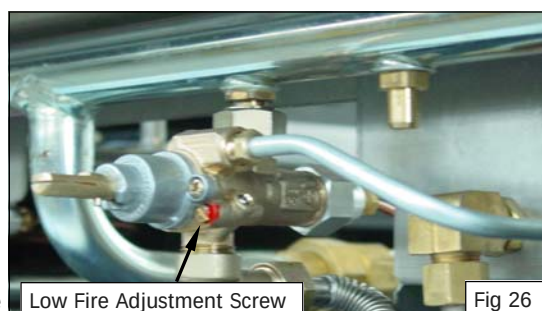
- Remove the main burner from the burner box by removing the securing screw at the end of the burner, this will reveal the main burner injector.
- Remove and replace the main burner injectors with correct size injectors. Refer to the 'Gas Specifications' table at the end of this section, for correct injector sizes.
- Refit the burner to the griddle burner box.
- Refit the gas control heat shield to the griddle burner box.
- Refit the griddle plate section to the top of the cook top.
- Repeat Items (a to (e for all griddle main burners.
- Turn 'ON' the gas supply at the mains, re-light the griddle burners and check the flame size on the 'LOW' flame position.



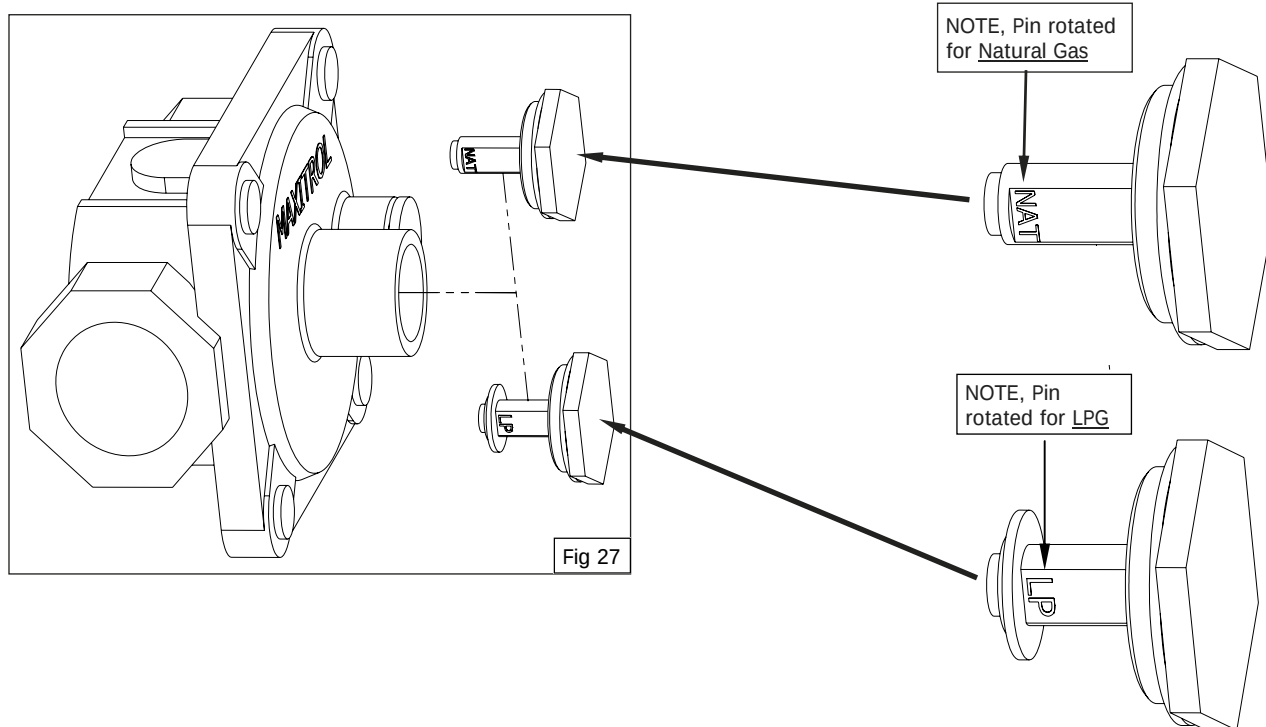
Low Fire Adjustment

- To adjust the griddle burner 'LOW' fire adjustment, remove the griddle gas control knobs from the front of the control panel.
- Adjust the low fire adjustment screw on the griddle gas control valve only, to obtain the desired flame size.

NOTE: The "Low Fire Screw" should be sealed with coloured paint on completion of the low fire adjustment.



Gas Regulator



NOTE: The regulator supplied is convertible between Natural Gas and LP Gas, but its outlet pressure is fixed ex-factory and is NOT to be adjusted.

1. Ensure that the gas supply is turned off.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, reverse the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap).**
4. Screw the cap back into the regulator hand tight only.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type identification label located at:-

- The rear of the appliance, above the gas connection.
- Beside the rating plate.

A Appendix A: Gas Type Conversion

Commissioning

Before leaving the converted installation;

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.

WARNING

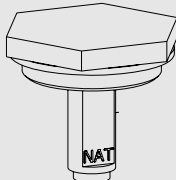
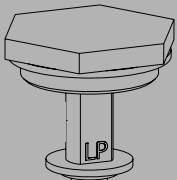
DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Check the following functions in accordance with the operating instructions specified in the "Operation" section of this manual.
 - Light the Pilot Burners.
 - Light the Main Burners.
 - Check the Low Fire burner operation.
 - Check the High Fire burner operation.
 - Check the Griddle Burner operation (If Fitted).
 - Ensure that all the controls operate correctly.
 - Ensure that the operating pressure remains correct.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Gas Specifications

- **Non-UK Only**

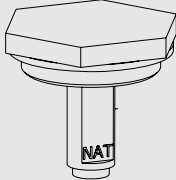
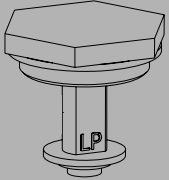
		Natural. Gas	LP Gas (Propane)
Open Burner	Main Burner Injectors	Ø 2.45 mm	Ø 1.50 mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10 mm	Ø 1.30 mm
	Pilot Burner	0.35	0.23
Supply Pressure		1.13 - 3.40 kPa	2.75 - 3.40 kPa
Operating Pressure		0.95 kPa (*)	2.6 kPa (*)
Gas Regulator Cap Screw			

- UK Only

Appliance Classification

Category: II_{2H3P}.

Flue Type: A₁.

		Natural Gas (G20)	Propane (G31)
Open Burner	Main Burner Injectors	Ø 2.30 mm	Ø 1.40 mm
	Pilot Burner ('PF' Models only)	0.30	0.20
Griddle	Main Burner	Ø 2.10 mm	Ø 1.30 mm
	Pilot Burner	0.35	0.23
Supply Pressure		20 mbar	37 mbar
Operating Pressure		9.5 mbar (*)	26 mbar (*)
Gas Regulator Cap Screw			

- * The burner operating pressure is to be measured at the manifold test point with two burners operating at the 'High' setting. The operating pressure is ex-factory set through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).